

Representing Star Producers Globally,



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REFOSCO DPR DOC FRIULI ISONZO 2020

Tenuta Villanova, Friuli Venezia Giulia, Italy

eCommerce # 896299 | 12.5% alc./vol. | \$24.95 *subject to change

"A spicy, lightly savoury refosco with delicate musk, along with notes of pine needle, black raspberry jam, and a touch of licorice and salinity. Brambly and broody with silky tannic texture. A very accessible wine with little oak-derived character and surprising length." Score – 89p, Value Rating 4 stars (Sara d'Amato, Wine Align, 2023)

Intense ruby red colour with slight garnet reflections. Typically with a slightly spicy bouquet with notes of black pepper, coffee and chocolate. The mouthfeel is slightly tannic and of great structure.

Terroir:

Founded in 1499, Tenuta Villanova is the oldest wine estate in Friuli Venezia Giulia. The property extends for about 200 hectares, from the Alte Rive of the Isonzo river to the Collio hills. Half of the property is planted with vineyards with very different terroirs: 80Ha in DOC Isonzo 20 Ha in the DOC Collio.

Friuli Isonzo DOC vineyards are planted on the Isonzo river plain, on permeable soil rich in pebbles gravel and sandstone.



Vinification:

Malolactic fermentation in steel. 70% of the product ages for 12 months in stainless steel tanks; 30% ages in oak barrels. Once blended, it rests over 6 months in the bottle.

Variety: Refosco dal peduncolo rosso 100%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Serve at 18°C. The wine is recommended with strong taste dishes. Great pairing with wild boar stew and game. Try it with aged salami.

Sara d'Amato & Elsa Macdonald, Wine Align'23
David Lawrason, Wine Align'23

89p
88p



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

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CANADIAN ACCOLADES

<p>David Lawrason'23</p>	<p><i>Refosco is a tough customer - right up there with Portugal's бага grape and petit verdot. There is a greenness here that is hard to love. Yes, juicy red and blackcurrant as well, but the herbaceous dill, celery and tobacco dominate. It is medium weight, lean and juicy with considerable starchy and green tannin. The flavour intensity and length are excellent. Tasted September 2023. Score – 88p. Value Rating - 4 stars.</i></p>
<p>Sara d'Amato'23</p>	<p><i>A spicy, lightly savoury refosco with delicate musk, along with notes of pine needle, black raspberry jam, and a touch of licorice and salinity. Brambly and broody with silky tannic texture. A very accessible wine with little oak-derived character and surprising length. Tasted September 2023. Score – 89p. Value Rating - 4 stars.</i></p>
<p>Elsa Macdonald'23</p>	<p><i>Fresh red fruited nose with wet stone. Refosco dal peduncolo, so named after its red stems, is a classic food wine grape. True to form, this example delivers a pleasant acerbic character making it refreshing and bright fruited. Tasted September 2023. Score – 89p. Value Rating - 4 stars.</i></p>