



VIGNETI RAPAIS di TADIELLO NICOLA

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REFOSCO DAL PEDUNCOLO ROSSO

Sounds fruity baritone

DESCRIPTION

Refosco d.p.r. is the most common native grape variety in the region of Friuli Venezia Giulia. Our vineyards, located in the northern area of D.O.C. Friuli Grave and characterized by a high degree of rockiness, gives highly aromatic grapes. From these grapes we obtain a wine that, even after a long refining in oak barrels, is a unique olfactive experience, with a perfumed and clear taste.

Our Refosco is a blend of sweet wild fruits, in-brandy fruits and noble spices, with a strong character superbly depicting the variety, the terroir and the company.





Grapes

Refosco dal Peduncolo Rosso 100%

Appellation, area of production

Refosco dal Peduncolo Rosso D.O.C. Friuli Grave or IGT Venezia Giulia, from "Vigna Campagnucce" vineyard in Dandolo di Maniago.

Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

Training system

single Guyot method with 5000 vines per hectare. Vineyards were planted in 2002.

Production per hectare

70 quintals per hectare.

Harvets

grapes were harvested at full ripe on in mid-October.

Vinification

the destemmed grapes are macerated in French oak tonneaux by a manual milling and remixing system. Maceration lasts approximately 11 days at controlled temperature and oxygenation. After pressing,

the wine is conveniently decanted until it's moved into the refining barrels where the malolactic fermentation, too, takes place.

Ageing

the wine was refined for approximately 12 months on its own noble fermentation lees in medium-toasted French oak barrels, with woods from different locations and using as well second or third passage barrels. The best barrels were then assembled, and with no further clarification or filtration, the wine was bottled.

Tasting Notes

Colour: intense ruby red with purple tones.

Bouquet: its Refosco nature is immediately highlighted: intense scents of blackberry and other wild red fruits. The olfactive rising is slow, but sweet and intense, with a mix of fruit and piquant spicy hints like clove and liquorice.

Taste: intense and with a strong character; the freshness of the grape coupled with the widespread sweet and dry tannins makes it highly persistent and clear.

Recommended with

medium-high texture meats and cheeses. At its best with game and some of the local traditional specialties like potato frico (omelette).

Serving temperature

between 18 and 20°C according to the season, in wine tasting glasses for medium aged red wines

ANALYTICAL DATA

Acquired alcohol: 13,9 % vol

Reducing sugars: 1,6 g/l

Total acidity: 5,74 g/l

Net dry extract: 31,9 g/l