



**antonutti**  
Vini dal 1921



## Refosco dal Peduncolo Rosso

DOC Friuli Grave



### GRAPE VARIETY

100% Refosco dal Peduncolo Rosso



### SOIL

Medium textured alluvial plain, South-Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. First maturation in stainless steel, then in tonneaux for another twelve months. Bottle ageing



### ALCOHOL - TOTAL ACIDITY

13% vol. / 5.40 g/L



### TASTING NOTES

Dark ruby red color. Intense and fruity aromas of prune and wild blackberry. Pleasantly tannic on the palate, balanced and with a long finish



### SERVING TEMPERATURE

16° – 18° C



### AGEING POTENTIAL

5-6 years or more if stored in ideal conditions



### BOTTLE SIZES

0.75 – 0.375 L

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