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WINEMAKING

The Refosco grapes are harvested in small vats and then placed in our ventilated drying room to concentrate both texture and flavours.

The fermentation of the destemmed grapes lasts about 15 days in stainless steel tanks at controlled temperature. Ageing in small seasoned oak barrels for about one year.

WINE

Ruby red, thick and intense, with a deep violet rim.

The nose is complex, fruity and spicy, with a clear hint of forest fruit, tobacco e licorice.

The mouthfeel is rich, full bodied, aromatic and persistent, with an abundance of soft and tender tannins.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15°C.

Food matchings: red meats

GRAPES

40% Refosco dal Peduncolo Rosso

60% Merlot

PRODUCTION AREA

IGT Venezia Giulia

YIELD

90 quintals/hectare

TRAINING SYSTEMS

Guyot

DENSITY

4,700 vines/hectare

HARVEST PERIOD

Late September

ALCOHOL CONTENT

Approx 13% vol.



Serving temperature:
16°C



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