

I.G.T. VENEZIA GIULIA

## REFOSCO dal peduncolo rosso



From autochthonous grapes. Deep purplish red and vinous, recalling dry summer hay and red berries jam. Round palate with soft tannins and underbrush hints.

Good with various kinds of cold sliced meat and salami, red roast meat, wild game and aged cheese. Serving temperature: 16° - 18° C. Environmentally friendly techniques used.

### TECHNICAL REMARKS

HARVEST: hand harvest in crates  
 GRAPE: Refosco dal Peduncolo Rosso  
 SOIL: marl soil called "Ponka"  
 ALTITUDE: 150 m on sea level  
 GROWING SYSTEM: guyot

DENSITY: 3,500 plants/ha  
 YIELD: 40 hl/ha  
 VINIFICATION: maceration on the skins, with pumping over mixed with délestages  
 REFINING: in tonneaux for 12 months

### SCORES

- *Refosco 2015*: Gambero Rosso , 2 glasses; Vini Buoni d'Italia, 3 stars
- *Refosco 2013*: Vini Buoni d'Italia, 3 stars; Merano Wine Award 88/100; Gambero Rosso, 1 glass; "Uomini e radici 2016" (Men and roots) award by ViniBuoni d'Italia
- *Refosco 2012*: Vini Buoni d'Italia, 4 stars; Gambero Rosso , 1 glass; Vitae (Ais), 1 shoot; Bibenda, 3 bunches
- *Refosco 2011*: Gambero Rosso , 1 glass; Bibenda, 3 bunches; Vini Buoni d'Italia, 4 stars CORONA; Merano Wine Festival 2013, "Italia Top Selected"
- *Refosco 2010*: Gambero Rosso , 2 glasses; Guida Duemilavini, 3 bunches; Vini buoni d'Italia, 4 stars CORONA (CROWN); Guida Espresso , 3 bottles; Merano Wine Festival 2012, "Italia Top Selected"
- *Refosco 2009*: Gambero Rosso 2012, 2 glasses; Guida Duemilavini, 3 bunches; Vini Buoni d'Italia, CORONA (CROWN); L'Espresso, 3 bottles; Merano Wine Festival 2011 (90/94) "Italia Top Selected"
- *Refosco 2006*: Gambero Rosso 2007, 2 glasses; L'Espresso, 3 bottles
- *Refosco 2001*: Guida Duemilavini, 3 bunches; Gambero Rosso 2016, 1 glass

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