

REFOSCO  
I.G.T. VENETO

- Variety:** SINGLE VARIETY REFOSCO.
- Production zone:** PIAVE ALLUVIAL RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** SOIL WITH BALANCED CLAY-CALCAREOUS COMPONENTS WITH GREAT STRUCTURE AND ORGANIC MATTER.
- Training system:** SYLVOZ, WITH A YIELD OF 13,000 KG PER HECTARE.
- Harvest period:** MANUAL HARVEST LATE SEPTEMBER.
- Vinification:** STRIPPING AND PRESSING OF GRAPES WITH MACERATION OF THE SKINS IN CONTACT WITH THE MUST FOR 7-8 DAYS AT A CONTROLLED TEMPERATURE OF 22-25°C.
- Maturing and aging:** MALOLACTIC FERMENTATION COMPLETED IN STAINLESS STEEL VESSELS AND FURTHER AGING IN THE BOTTLE BEFORE BEING RELEASED TO MARKET.
- Sensory characteristics:** REFOSCO IS A RED-SKINNED GRAPE OF GREAT QUALITY, ITS BOUQUET IS GRAPEY, INTENSE, REMINISCENT OF FOREST FRUITS, AND IN PARTICULAR RASPBERRIES AND WILD BLACKBERRIES. TYPICALLY TANNIC, WITH GOOD BODY, AND POSSESSING A DRY, PERSISTENT AFTERTASTE.
- Food pairings:** IDEAL ACCOMPANIMENT FOR GAME, COLD MEATS AND ROAST.
- SERVE AT 16-18°C IN WIDE-BOWLED RED WINE GLASSES.



*The name probably derives from the term “Rap fosc”, meaning dark grape bunch. The oldest document attesting to the presence of Refosco is from 1452. In the 1800s dry Refosco was considered a fine quality wine and was also used for blending*

**Alcohol:** 12,50% vol.  
**Total acidity:** 4,8 g/l  
**Sugar residue:** 3,4 g/l  
**Dry extract:** --  
**Sulphites:** 57 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13  
 CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13