



# 2006

## Refosco

Friuli, Italy

*The origin of our company name lies in the tie with tradition and culture. In several places of our wine cellar one can still find the traditional objects of Friuli past age, from small ornaments to job tools, to testify our long-cultivated interest in this matter. During the 70s, when the family company was still a dream, a great deal of material was collected to give a title to the history that was to be written. Everything started with searching through the old friulano language. Curiosity, personal passion, accuracy were the first step from which an evocative, poetical, delicate name was born. Its neat sound makes it effective and easy to remember.*

*(la) Viàrte: noun, friulano language: the opening of something, the act of opening. Extended meaning: spring [in classic Latin the meaning of the ablative vere, and of the expression ver apertus was beginning of springtime or simply spring]*

Deep ruby, almost garnet, colour tinged with violet. Fortright, heady aroma with a characteristic fragrance of autumn leaves. Dry, very refreshing flavour with nice tannins. Lots of personality.

<b>GRAPE VARIETY</b>	100% Refosco dal Peduncolo Rosso Native Friulian varietal.
<b>AREA UNDER VINES</b>	1.47.40 hectares.
<b>LAND REGISTRY RECORD</b>	Sheet 31 - map 28/a - Comune of Prepotto.
<b>HEIGHT ABOVE SEA LEVEL AND ASPECT</b>	90 m. a.s.l. on ESE - facing hill slopes.
<b>PRUNING SYSTEM</b>	Cappuccina - traditional Friulian.
<b>YIELD PER HECTARE</b>	c. 35/40 hectolitres.
<b>DENSITY</b>	c. 2,500-6,500 vines per hectare (planting pattern: 1.50 x 2.70 and 1.90x0.80 metres).
<b>YEAR PLANTED</b>	1981-2006
<b>VINEYARD MAINTENANCE</b>	Grassed - not irrigated.
<b>SOIL TYPE</b>	Eocene marl with high sand content.
<b>HARVESTING PERIOD</b>	Mid October.
<b>CONDITION OF GRAPES AT HARVEST</b>	Perfectly ripe.
<b>HARVESTING</b>	By hand in cases with bunch selection.
<b>VINIFICATION</b>	Maceration on the skins for about fifteen days and fermentation at con- trolled temperatures between 25 and 28 °C.
<b>AGEING</b>	50% in stainless steel vats and 50% in small oak barrells for fifteen months, then in the bottle.
<b>BOTTLES</b>	c. 2,000
<b>SERVING SUGGESTIONS</b>	Game and spicy roast meats or roasts served with sauces or gravy, excellent with mature cheeses.
<b>SERVING TEMPERATURE</b>	16 - 18 °C

