

Refosco DOC Friuli Colli Orientali



Grapes:	Refosco
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	The vineyards of Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	10-15 years
Training system:	Single Guyot at 4,000 vines per hectare
Yield per vine:	1.5 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management to encourage the grapes to express the territory
Harvest period:	Decided on the basis of periodic grape tastings and checks of sugar, acidity, polyphenol content and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	The grapes are destemmed and left in contact with the skins for 7-9 days. Maceration is carried out to a protocol that entails periodic pump-overs and rack-and-return. The fermentation temperature is kept at 20-25 °C to bring out the grape's notes of fruit. Maceration and alcoholic fermentation are followed by malolactic fermentation
Maturation:	For 11-12 months in stainless steel tanks on the fermentation lees, kept in suspension by periodic stirring
Release to market:	15 months after the harvest
Sensory profile:	<p><u>Appearance:</u> Deep ruby red</p> <p><u>Nose:</u> Autumn leaves edged with cardamom and bramble</p> <p><u>Palate:</u> Vibrant, characterful with well-honed tannins that reinforce the sensation of freshness</p>
Food matchings:	Goulash, game and traditional Friulian preparations. Fantastic with mature cheeses and spicy cured meats
Serving temperature:	16-18 °C

