



CASTELLO DI BUTTRIO



REFOSCO DAL PEDUNCOLO ROSSO

DOC FRIULI COLLI ORIENTALI



Grapes:	Refosco dal Peduncolo Rosso
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From 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:	10-20 years
Training system:	Guyot
Vineyard management:	Integrated low environmental impact management encourages 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.
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:	20 months after the harvest.
Sensory profile:	Appearance: Deep red. Nose: Autumn leaves edged with cardamom and bramble. Palate: Vibrant, characterful with well-honed tannins that reinforce the sensation of freshness.
Food matchings:	Game and traditional Friulian preparations. Fantastic with mature cheeses and spicy cured meats.
Serving temperature:	16° – 18° C
Goblet recommended:	