



Refosco dal penducolo rosso Igt Marca Trevigiana

Appellation: IGT Marca Trevigiana

Soil: The soil is composed of sand, gravel and clay is widely based on caranto.

Grape Variety: Refosco dal Penducolo rosso

Training system: Guyot simple Mixed

Harvest: mechanical

Vinification: Maceration on the skins for 10.15 days. Light pressing with bladder presses, settling of must. Refinement steel part, partly in barriques for about 5 months before bottling.

Color: ruby red with purple hues

Bouquet: winery, fruity with hints of raspberry and blackberry

Taste: dry, fresh acidity, good body

Serving suggestions: Refosco is a classic table wine and, in particular, beautifully accompanies red meats and game roasts

Serving temperature: 18-20 ° C