



## REFOSCO DAL PEDUNCOLO ROSSO BRAIDA SANTA CECILIA

### WINE CHARACTERISTICS

Garnet red with shades of violet, intense pleasant aroma with scents of berry and herbs. Tannic, full bodied and persistent on the palate.

When young, it is fragrant with a slight herbal touch. It may be aged for two or four years, specially in good vintages.

### RECOMMENDED WITH

Ideal companion to red meats, poultry, stews well suited for typical Italian dishes.

### SERVING TEMPERATURE

16-18 °C; 60-62 °F.

### AWARDS

Vini d'Italia del Gambero Rosso,  
1 Glass

Bibenda, 3 Grappoli

Vinibuoni d'Italia, 3 Stelle

James Suckling, 90 pt.

I Vini di Veronelli, 92 pt.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	Pure Refosco dal Peduncolo Rosso grapes (indigenous of Friuli Region).
GROWING SYSTEM	Guyot.
HARVEST	First fortnight of October.
	The juice is left on the skins during the fermentation which is done under controlled temperature to favour the extraction of colours, of tannis and the growth and the preservation of the original aromas.
FINING	In bottle