



REFOSCO DAL PEDUNCOLO ROSSO TREVENEZIE IGT

Alcohol
12.50 % Vol.

Sugar residual
4 g/l

Serving temperature
16-18 °C



Refosco dal peduncolo rosso 100%



Vineyards are located in the province of Treviso, a flat area with alluvial soil, of medium texture



Guyot with a production per hectars of 120 quintals



Last ten days of September



Vinification in red with maceration on the skins for 8-10 days. Transfer in steel containers with completion of malolactic fermentation.

Maturation in steel tanks for 6 months, bottled in summer and refined in bottle for a further 3 months



Colour: intense ruby red, deep with violet shades



Perfumes: young and fruity with sharp wild berrei notes, wild rose and violet floral aromas



Taste: rich with a good freshness and smoothness and a pleasant fruity finale

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