

AQUILA DEL TORRE



Wine At REFOSCO - Friuli Colli Orientali DOC

Variety Refosco dal Peduncolo Rosso

Vintage 2013

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Guyot simple

Average density 5,000 vines per hectare

Average yield 1.5 kg per vine

Elevation 175-300 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 15 years

Vineyard exposure South, south-west

Vineyard treatments Ground cover treatments: copper and mined sulphur

Soil working Spontaneous ground cover

In the Cellar

Winemaking Spontaneous fermentation with native yeasts, maceration in stainless steel fermentation tanks, malolactic fermentation in cement

Maturation 12 months

Number of bottles produced c. 7,000

Alcohol content 13,5% vol

Reducing sugar <1 g/l

Total acidity 5.5 g/l

In the Glass

Sensory profile Dry red wine, fruit and spice nose, long sleek palate, fine-grained tannins

Recommended matchings Moderately firm-textured meats, game, roasts

Serving temperature 16-18 °C