

AQUILA DEL TORRE



Wine REFOSCO DAL PEDUNCOLO ROSSO RISERVA – Colli Orientali del Friuli DOC

Varieties Selection of Refosco dal Peduncolo Rosso

Vintage 2016

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 1.2 kg per vine

Elevation 175-300 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 25 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 French oak vats, malolactic fermentation in concrete vats

Maturation 12 months in French oak barrels, bottle ageing

Number of bottles produced 900

Alcohol content 13.5% vol

Reducing sugar <1 g/l

Total acidity 5 g/l

In the Glass

Sensory profile Dry red wine, outstanding personality, spice-edged, austere and tannic

Recommended matchings Pasta or rice with mushrooms, game, roasts

Serving temperature 16-18 °C