

# AQUILA DEL TORRE



**Wine** At REFOSCO DAL PEDUNCOLO ROSSO – Friuli Colli Orientali DOC

**Variety** Refosco dal Peduncolo Rosso

**Vintage** 2021

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small parcels surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Single Guyot

**Average density** 4.500 vines per hectare

**Average yield** About 1.5 kg per vine

**Elevation** 200-300 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** Covering treatments: copper and mined sulphur – organic agriculture

**Soil working** Spontaneous ground cover and cover crop

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts, maceration in concrete fermentation tanks, malolactic fermentation in cement

**Maturation** 12 months

**Number of bottles produced** 6.000

**Alcohol content** 13,5% vol

**Reducing sugar** 0,1 g/l

**Total acidity** 5,2 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