

Refosco dal Peduncolo Rosso Doc Lison Pramaggiore



IN VINEYARDS

Refosco dal Peduncolo Rosso is a native and precious grape variety, our wine is obtained from the selection of an old clone already planted in our company from the 70ies, now cultivated in modern plants with low production per vine.

ORGANOLEPTIC CHARACTERISTICS

A wine that stands out for its colors, it reveals a red color ruby with violet reflections. Pleasantly intense on the nose, smelling of violets and irises, to follow plum, sour cherry, blueberry and blackberry with a mineral note of flint and a memory of undergrowth. On the palate it expresses a full and decisive taste, with important but tannins already round, freshness and mineral flavor in balance and pleasing fruity returns that complete an elegant taste-olfactory picture.

GASTRONOMIC COMBINATIONS

Excellent with garganelli with veal ragout and red radicchio from Treviso, ideal with small game dishes.

AWARDS



Bronze medal
Decanter World Wine Awards 2018



TECHNICAL DATA

GRAPE	100% Refosco dal Peduncolo Rosso
VINEYARDS LOCATION	Loncon di Annone Veneto
SOIL TYPE	clay and limestone
GROWING METHOD	Sylvoz

FURTHER INFORMATION



NAME	Refosco dal Peduncolo Rosso Doc Lison Pram.
ALCOHOL CONTENT	12,50 % vol
RESIDUAL SUGAR	3.00 g/l
TOTAL ACIDITY	6,00 g/l
SERVING SUGGESTION	16 – 18°C
AVAILABLE SIZE	Bottle of 750 ml