



REFOSCO 2013

Appellation

DOC FRIULI AQUILEIA

Vinification

After destemming the must with the skins is transferred into a stainless steel tank for starting the fermentation at a controlled temperature. After approximately 15-16 days skin contact, at the end of the alcoholic fermentation, the wine lays for 30 months in new and used oak barriques and tonneaux.

Harvest: hand picking in small boxes.

Grapes conditions: perfectly mature at the picking time.

Picking Time: third week of September.

Grapes: 100% indigenous Refosco

Technical Notes

Color: Intense bright ruby red.

Nose: Red berries, roasted coffee and sour black cherry.

Taste: velvety, red and black fruits. Licorice is balanced with dark chocolate. Rounded tannins. Very long finish.

Pairings

Refosco is a traditional red wine from Friuli so pairs perfectly with salami and cheese and polenta. Roasted or boiled sausage is also a nice wedding with this powerful full bodied wine. Grilled red meats as well like game are great options.

Technical Data

Vineyard surface:	Ha 0,5
Pruning:	Double guyot
Yield per hectare:	15000 pounds
Row sizes:	2,70 mt. per 0,9 mt.
Year of planting:	1993
Acidity:	5,90 gr./Lt.

Sugar residual: 0,10 gr./Lt.

Dry extract: 34,30 gr./Lt.

Total sulfites: 52 mg/Lt.

Free sulfites: 24 mg/Lt.

Vol.: 13,16 %

Soil: Clay. Vineyard planted in a flat land, orientation north - south and sun exposure east-west.

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