



AZ. AGRICOLA

*le Carline*®

## **REFOSCO DAL PEDUNCOLO ROSSO DOC LISON PRAMAGGIORE**

### **Grapes**

Refosco dal Peduncolo Rosso

### **Area**

Lison Pramaggiore

### **Fermentation**

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

### **Maturing**

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

### **Sensorial Feature**

A wine with special sensorial features.

A ruby red-purplish colour.

A winy, intense typical bouquet that recalls raspberries and wild blackberries, with a full just tannic flavour

It refines with age, becomes well-orchestrated and develops a full and pleasant bouquet.

### **Gastronomic Matches**

It is ideal with red meat and stewed game.

### **Serving Temperature**

It should be uncorked 2-3 hours before serving and served at 18°C.

### **Bottle Size**

Bottle: 750ml

Case: 6 bottles

### **Analysis**

Alcohol content: 12% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,20 g/l



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