



AZ. AGRICOLA

le Carline®

## **REFOSCO RISERVA 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.
- Mellowing in barriques

### **Sensorial Feature**

An important wine made exclusively 'Refosco dal Peduncolo Rosso' grapes: an ancient native grape variety in our area.. After harvest, the grapes are kept as must for the extended period of 10-12 days. The wine then mellows for six months in oak barrels and then continues maturing in bottles. It has a deep ruby red colour with purple hues; a fruity bouquet that recalls raspberries, wild blackberries and wood fruits. It has a complex structure, but is well-orchestrated and elegant.

### **Gastronomic Matches**

The wine goes perfectly with red meat, venison and with sausage.

### **Serving Temperature**

Opened a couple of hours before drinking, it should be served at 18°C.

### **Bottle Size**

Bottle: 750 ml

Case: 6 bottles

### **Analysis**

Alcohol content: 12,5% vol

Total acidity: 5,1 g/l

Volatile acidity: 0,37 g/l



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