



# TENUTA DEL GIAJ

VINI NATURALMENTE **BIO**LOGICI

## **REFOSCO DAL PEDUNCOLO ROSSO DOC LISON PRAMAGGIORE Certified organic & vegan**

### **GRAPES**

Refosco dal Peduncolo Rosso

### **AREA**

The company is located in Pramaggiore (VE)

### **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.

### **ANALYSIS**

Alcohol content: 12,5% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,20 g/l

### **BOTTLE SIZE**

Bottle: 750ml

Case: 6 bottles

