

le Carline®

VINI NATURALMENTE BIOLOGICI



REFOSCO DAL PEDUNCOLO ROSSO DOC LISON PRAMAGGIORE Certified: Organic & Vegan

GRAPES

Refosco dal Peduncolo Rosso

AREA

The company is located in the area of DOC 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.

ANALYSIS

Alcohol content: 13% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0 ,20 g/l

BOTTLE SIZE

Bottle: 750ml and magnum 1,5 lt.

Case: 6 bottles

