



*Trevenerzie* I.G.T.

## REFOSCO



**PRODUCT GROUP** *Classic Wines*

**PROVENANCE** Precenicco vineyards (Udine)

**SOIL TYPE** Clayey

**GRAPE VARIETY** 100% Refosco

**TRAINING SYSTEM** Double arched cane, 4100 vines per hectare

**VINIFICATION** 6-7 days temperature-controlled (28 °C)

traditional maceration

**MATURATION** Bottle maturation

**ALCOHOL CONTENT** 12,5% by vol.

**TYPICAL CHARACTERISTICS** This deep ruby red mottled with violet wine is our flagship, with a winy, fruity aroma, hints of raspberry and wild blackberry, and a smooth but decisive flavour

**PAIRINGS** This is a rustic, country red, very suitable for strong meat dishes

**SERVING TEMPERATURE** Serve at 18-20 °C

**EAN CODE** 8032869490045

**TYPE OF PACKAGING** Six-bottle carton

**PACKAGING EAN CODE** 8032869491387

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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