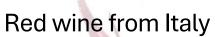


## Refosco dal Peduncolo Rosso DOC 2020



Producer and bottler: Sagrivit S.R.L. – Az. Agr. Rocca Bernarda - Località Rocca Bernarda, 27 - 33040 Premariacco (Udine) - Italia - +39 0432 716914

Quality Designation: Denominazione di Origine Controllata (DOC)

Grape variety: 100% Refosco dal Peduncolo Rosso.

Sensory characterization: This exceptional red wine exudes an intense and complex bouquet with notes reminiscent of blackberries and wild berries. On the palate, this Refosco is distinctly dry, enveloping, and velvety. The tannins stay in the background and are accompanied by a pleasant acidity. The finish is persistent with a slightly bitter aftertaste.

Colour: Intense ruby red with violet reflections.

Alcohol content: 13.0 % Vol.

Residual sugar: 4.1 g/l

Acidity: 4.55 g/l

Closure type: Natural cork.

**How to serve:** Perfect with grilled meats (beef, lamb, game), game dishes, pasta with robust meat sauces, and aged hard cheeses. Also exquisite with grilled vegetables. For dessert enthusiasts, dark chocolate is an intriguing option.

Recommended serving temperature: Between 18 and 19°C.

Allergens: Contains sulphites

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