



## refosco 2004

**Area of production**

Friuli Venezia Giulia

DOC ISONZO

Villanova di Farra

### Description

The bunch is scarce and has a protruding wing; it is about 20 cm long and pyramidal. The grapes are medium-sized, usually elongated and not very pruinose. The two or three grape-pips are rather big and elongated.

### Vinification

After the stalks are removed from grapes, the vinification proceeds with a gentle pressing and the maceration on skins (for about 10-12 days); refinement into oak-wood barrels.

### Technical details

Alcohol	12.80 % Vol.
Acidity	5.80 gr/l
Res. sugar	2.80 gr/l

### Soil Composition

Gravelly calcareous soil

### Production

7200Kg/ Hectare

### Density-System

4800-6000 piante/Hectare Guyot

### Wine

The wine is garnet red with violet tones, intensely but pleasantly scented of blackberry and underwood. Tasty, slightly tannic, crisp, with an agreeable and lasting aftertaste. With ageing the tannic note becomes more gentle and the “robust and dry” character gets more harmonious.