



INEA CLASSICA

REFOSCO DAL PEDUNCOLO ROSSO SUPERIORE

D.O.C. FRIULI AQUILEIA

An intense, vibrant red wine. The nose is overflowing with aromas of blackberry and raspberry, complete with hints of strawberry jam and light notes of toasted oak. **Long-lasting on the palate,** it is mouth-filling and **highly quaffable.**



APELLATION Refosco dal Peduncolo Rosso D.O.C. Friuli Aquileia.	GRAPES Refosco dal Peduncolo Rosso.
VINEYARDS Situated on the estates of Scodovacca and Villa Vicentina, on clayey soils.	HARVEST In the second week of September.
VINIFICATION Fermentation in stainless steel tanks. Aging in French and American oak barriques for 12 months and in the bottle for a minimum of 6 months.	
DURATION The peak quality ranges from 1 to 5 years, but it can very well last 10 years.	
GRADATION 13,8% Vol.	RESIDUAL SUGARS 0 g/l
TOTAL ACIDITY 5,2 g/l	NET DRY EXTRACT 26,5 g/l

