

RONCHI DI CIALLA

REFOSCO DAL PENDUNCOLO ROSSO



Intense red with purple tinges. Hot and intense nose with a strong bouquet of licorice, blackberry and spices. Dry, with a full, clear and round mouthfeel. A strong wine with an elegant finish..

Color: Red

Grapes: 100% Refosco dal Peduncolo Rosso

Soil: Eocenic marl and marleous sandstones

Altitude: 150-165 m above sea level

Age of Vines: 50 Years Old

Yield: 25 Hl/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 4 weeks with pumpovers twice daily

Malolactic fermentation: yes

Fermentation vessel: stainless steel

Aging: 14-18 months in French oak barrels, followed by 50 months in bottle

Production: 10,000 bottles per year