



BUTUSSI

REFOSCO DAL PEDUNCOLO ROSSO

Harvest: 2019

Denominazione di Origine Controllata
Friuli Colli Orientali



GROUND:

Mainly stony and gravelly, suited, like few others, to the cultivation of vines.

HARVEST:

Manual, the harvesting period is visually evaluated when the grapes reach optimal ripeness, which in this area occurs around the first ten days of October.

VINIFICATION:

The grapes are destemmed trying to keep the grape intact as much as possible and thus sending it to a traditional 60HL oak barrel for fermentation. Manual punching down is carried out until the desired color and tannins are reached and finally it is pressed with a traditional press. The wine thus obtained is left to settle for a day, after which it returns to oak barrels for the following 12 months of refinement.

AGING:

60HL oak barrels for 12 months
Cement barrel for 6 months
Bottle refinement: 6 months

CHARACTERISTICS OF THE WINE:

Ruby red color with purplish reflections that fade with ageing. Intense aroma, herbaceous, vinous, with notes reminiscent of wild blackberry and wild berries. Decisive, slightly tannic and pleasantly bitter flavour. It goes perfectly with fatty meats, grilled meats and rustic dishes of Friulian cuisine.

SERVING TEMPERATURE: 16 - 18° C

BOTTIGLIE PRODOTTE:

Bottiglie 5100
Magnum 100

VINEYARD: REFOSCO DAL P.R. 100%
YEAR OF PLANTATION: 1978-2004
VINES/HECTARE: 4000
YIELD PER HECTARE: 60 HL / ha
TRAINING SYSTEM: Capuccina

ANALYTICAL DATA

TOTAL ACIDITY: 4,980 g/l
SUGAR: g/l 1.0
TOTAL ALCOHOL: Vol 13.06
DRY EXTRACT g/l 26.80
TOTAL SULFITES mg/l 64.00

sulphite limit in Organic: 150.00 mg/l
sulphite limit in Biodynamics 90.00 mg/l