BUTUSSI

REFOSCO DAL PEDUNCOLO ROSSO

VINTAGE: 2021

PROTECTED DESIGNATION OF ORIGIN

Friuli Colli Orientali



TERRAIN

Predominantly stony and gravelly, suitable for vine cultivation like few other areas.

HARVEST

Manual. The harvest time is assessed visually when the grapes reach optimal ripeness, which in this area typically occurs during the first ten days of October.

VINIFICATION

The grapes are destemmed, with the aim of keeping the berries as intact as possible, and transferred into traditional 60HL oak barrels for fermentation. Manual punch-downs are performed until the desired color and tannin levels are achieved. The wine is then pressed using a traditional press. Afterward, the wine is left to settle for one day before being returned to the oak cask for an additional 12 months of aging.

AGING

60HL oak barrels for 12 months
Cement tanks for 6 months
Bottle ageing: 6 months

CHARATERISTICS OF THE WINE

Ruby red color with violet hues that fade with aging. Intense, herbaceous, and vinous bouquet, with notes reminiscent of wild blackberry and berries. Strong flavor, slightly tannic, and pleasantly bitter. Pairs perfectly with fatty meats, grilled meats, and rustic dishes of Friuli cuisine.

SERVING TEMPERATURE: 16 – 18° C

BOTTLES PRODUCED:	
5100	0,75 l bottles
100	1,5 l Magnum

TYPE OF GRAPE:	REFOSCO DAL P.R. 100%
YEAR OF IMPLANTATION:	1978-2004
VINE/HECTAR:	4000
YIELDS PER HECATRE:	60 HL / ha
BREEDING:	Cappuccina
ANALYTICAL DATA	
TOTAL ACIDITY:	g/l 4.86
SUGAR:	g/l 0.3
TOTAL ALCOHOL:	Vol 13.22
DRY EXTRACT:	g/l 26.60
TOTAL SULPHITES:	mg/l 50,00
Sulphite limit in Organic wines:	mg/l 150,00
Sulphite limit in Biodynamics wines:	mg/l 90,00