

# Refosco dal Peduncolo Rosso – Cabert

**CLASSIFICATION:**

D.O.C.

**PRODUCTION AREA:**

Friuli

**PRODUCER/BOTTLER:**

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

**MADE IN ITALY**

**GRAPE TYPE:**

Refosco dal Peduncolo Rosso

**BUNCH:**

Pyramidal, medium sized, scarce

**GERMINATION:**

April

**FLORESCENCE:**

Around the middle of June

**RIPENING:**

At the end of September, the first days of October

**VINIFICATION/FERMENTATION:**

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 14 days in order to yield a good extraction of colour. Ageing in stainless steel tank

**STYLE:**

Dry

**DESCRIPTION:**

Firm, fragrances of blackberry, suitable for ageing

**GASTRONOMIC PAIRING:**

Hearty typical regional dishes, first courses with game sauces

**SERVING TEMPERATURE:**

18° C

**CONTENT:**

Bottle 0,75 lt.

**AGEING:**

3 - 4 years

**TECHNICAL ANALYSIS:**

Alcohol: 12,00/12,50 %vol

Contains sulphites



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