



CABERT

CANTINA DI BERTIOLO
DAL 1960

REFOSCO

DAL PEDUNCOLO ROSSO

DOC FRIULI



Decisive, with wild blackberry, cherry, raspberry, and blackcurrant, plus herbaceous notes and an almondy finish.

SOIL

Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

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.

AGING

4 months in steel tanks

TECHNICAL ANALYSIS

Alcohol: 12,50 % vol
Contains sulphites

DESCRIPTION

Decisive, wild blackberry, marasca cherry, raspberry and blackcurrant. Herbaceous notes present in the background, good aromatic persistence, characterized in the finish by pleasantly almondy memories.

GASTRONOMIC PAIRING

Refosco dal Peduncolo Rosso DOC Friuli pairs best with typical Friulian meat dishes, characterized by simple preparations yet rich in intense flavors, without excessive spices or complex sauces. This wine pairs wonderfully with cotechino, musetto with brovada, roasted pork ribs, and roast pork shank, dishes that enhance its robust structure and bold character, making it a perfect match for the rustic, flavorful cuisine of the region. Refosco dal Peduncolo Rosso, with its intensity and depth, adds an elegant touch to these traditional dishes, creating an ideal balance between the wine and the food.