



CABERT

CANTINA DI BERTIOLO
DAL 1960

REFOSCO

DAL PEDUNCOLO ROSSO

DOC FRIULI
COLLI ORIENTALI



Aromas of ripe berries, cherry, and plum,
with light spicy and herbaceous notes.
Dry, well-structured, with lively yet balanced tannins and a
pleasant freshness that lengthens the finish.

SOIL

Ponca (marl and sandstone), rich in minerals,
ideal for aging and structured wines.

VINIFICATION/FERMENTATION

After harvest, the must ferments in contact
with the skins for 10 days. This maceration
allows for the extraction of color, aromas,
and tannins, which contribute to the wine's
complex and velvety structure.

AGING

It is then aged in steel tanks and oak
barriques for 18 months.

STYLE

Dry

TECHNICAL ANALYSIS

Alcohol: 13,5 % vol
Contains sulphites

DESCRIPTION

The nose reveals aromas of ripe berries,
cherry, and plum, with subtle spicy and
herbaceous notes. On the palate, it is dry
and well-structured, with lively yet balanced
tannins and a pleasant freshness that
lengthens the finish.

GASTRONOMIC PAIRING

Ideal with cured meats, San Daniele ham,
and medium-aged cheeses. Excellent with
pasta dishes with meat sauce, gnocchi with
melted butter, and mushroom-based recipes.
It pairs best with grilled red meats, roasts,
and light game. It also pairs well with spicy
dishes and rich white meats.