Tenuta Maccan
Refosco dal Peduncolo Rosso

LOCATION:
Italy> Friuli-Venezia Giulia > Friuli DOC > Pordenone

VARIETY:
Refosco dal Peduncolo Rosso

WINEMAKER:
Giovanni Ruzzene

SCIENCE

ABV: 13.28 %

SUGAR RATE: 0.2 g/l

TOTAL SO2: 62 ppm

TOTAL ACIDITY: 5.2 g/l

EXPERIENCE

NAME: Refosco dal Peduncolo Rosso is a mouth full. Refosco is an ancient family of grapes and this one is distinguished by its red stem. Peduncolo means stem.

CHARACTER: Pervasive with notes of wild red fruits, smoky spice, and a rustic earthiness. Medium bodied, it is both complex and fresh with subtle tannins and a suprisingly easy finish.

ENJOY WITH: It goes well with rich, full-flavored dishes like stews and roasted meats. Great with all manner of red meats, pastas, peppery cured meats, and grilling out.

BEST RESULTS: Serve at 58-62° F, a short decant, time will relax the wine and bring out the fruit.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Slow fermentation with selected yeast at a controlled temperature with grape skins for 15-20 days.

ELEVAGE: Aging in stainless steel tanks on the lees for 10-12 months. A small percentage (15-20%) goes through aging in wood in a combination of small French and large Slavonian oak barrels.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, vine rows are planted from north to south for best exposure and ventilation. 1 hectare planted.

VINE: Guyot. planted in the early 1990s.

HARVEST AND PRODUCTION: Harvested by hand, 600 cases.

UVA IMPORTS