



Selected and limited in production, these wines are expression of the viticulture history of Friuli Venezia Giulia.

The richness of diversity.

Authentic varieties of the Friulian tradition, such as the Schioppettino of the Colli Orientali, the Refosco dal Peduncolo Rosso of the D.O.C. Aquileia and the Pignolo.

THE NATIVES



**Cormòns**

CANTINA PRODUTTORI



FRIULI AQUILEIA

# Refosco dal Peduncolo Rosso

D.O.C.

Indigenous grape variety  
Refosco dal Peduncolo Rosso



Intense red, almost black.



Of blackcurrant and blackberries, slightly spicy.



Tannic, pleasant spice, full, robust, of great character, sapid and salty, complex, with good structure.

**Description:** big, pyramid-like clusters, 20 cm, medium-sized round berries, dark blue colour, simple flavor. **Soil:** distinctly clayey, marly-arenaceous alluvial rubble, fresh. **Vine training system:** Silvoz and Cappuccina. **Harvest period:** first and second ten days of October. **Vinification:** the berries separated from the stalk ferment 20 days in maceration, then are racked. **Maturation:** in large oak barrels for more than one year. **Colour:** intense red, almost black **Aroma:** of blackcurrant and blackberries, slightly spicy. **Taste:** tannic, pleasant spice, full, robust, of great character, sapid and salty, complex, with good structure. **Serve with:** Friulian cuisine, shank, *musetto* (a type of Friulan sausage) and *brovada*, *Jota triestina* (soup), sauerkraut and bean soup, game and grilled meats. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at 15-16° in Summer and at 17-18° in Winter, in a high-stemmed, capacious, half-orange shaped glass.