

Refosco Friuli Grave DOC Manin - Forchir



Forchir

VITICOLTORI IN FRIULI

The Producer:

The Refosco grape, a native of Friuli, is said to be of ancient origin. It was apparently praised by Pliny the Elder and was cited in 1390 by Francesco di Manzano in Annals of Friuli. Of the indigenous Friulian reds it has been the most successful in the face of competition from the international varieties introduced from France in the 19th century. It is the dal Peduncolo (literally 'red stem') sub variety that is generally regarded as producing the best quality wine. It's recent revival begun in the 1980s, when greater care of cultivation, vinification and ageing yielded positive results. The variety is a late ripened and has a high acidity that makes it so vibrant.

The Wine:

Grape(s): 100% Refosco dal Peduncolo Rosso
Area: Camino al Tagliamento, Udine
Av. age of the vine: 10 years old
Vine density: 5,000 vines per ha.
Yield: 65hl/ha
Training System: Guyot
Vinification: There is 12 day fermentation at 25°C in stainless steel vats aer a 10 day maceration. There is also malolactic fermentation.
Ageing: Kept for 4 months in stainless steel vats.

Tasting Notes:

" A deliciously so red with herbal tones on the bouquet followed by a crisp, vibrant bite on a good, long finish.

- The local grapes of Italy are its hidden treasure and Refosco is no exception. When grown and made into red wine by producers of the quality of Forchir then you can be sure of something interesting and thrilling. A deliciously so red with herbal tones on the bouquet followed by a crisp, vibrant bite on a good, long finish.

Code: 2137
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

