



SCUBLA

REFOSCO dal peduncolo rosso

Classification
D.O.C.
Friuli Colli Orientali

Grapes
100% Refosco dal Peduncolo Rosso.

Position and vineyards
Marly hilly soil: vineyards situated on the top of the hill, facing Southwest. Vines trained with the Guyot system, with 4000-5000 vines per hectare.

Harvest
By hand, towards mid October; 60 quintals per hectare.

Vinification
The wine ferments in steel for around 12 days in contact with the skins. After it is separated, it is refined for around 10 months in French oak barriques and tonneaux of varying ages, and is assembled in steel for 9 months.

Alcohol content
13,5 – 14%

Acidity
5 – 5,5 g/l

Organoleptic properties
Very intense ruby red colour, harvested in great maturity, it reveals a prompted aroma, blackberry and wild fruit.

Best served with
Ideal with red meat, game meat and mature cheeses.

Medium annual production
2000 bottles (0.75l)