

Russolo 2016 Refosco dal Peduncolo Rosso Collezione

Riserva - 0.75L





SHORT DESCRIPTION

Wine of a deep red color with violet reflections. Intense, grassy fragrance, typical of the varietal, with notes that recall the wild blackberry, berries and plums; during the maturation process the aromatic notes are developed due to the aging in barrels. A rich taste, slightly tannic and pleasantly bitter. AWARDS: Due stelle ?? Veronelli Guida Oro 2021

A wine for fatty meats and traditional Friulana dishes. It goes well with game meat dishes.

Climate:

Ronco Calaj, this is the main and also the most extensive operational vineyard. The climate is temperate warm, with harsh winters and hot summers.

Soil:

Wide flat area consisting of the alluvial fan of the Cellina River. This is a thick alluvium layer of sediment made up of limestone and dolomite created by glacial melt-water, at the foot of the Dolomiti Friulane Mountains.

Vinification:

Single varietal Refosco. Grapes are handpicked and after partial forced raisining left to macerate in stainless steel tanks for 5 - 8 days at low temperatures. At the end of fermentation the wine is cultivated in oak barriques for around 12 months, partly American and partly French medium roasted.

RUSSOLO

Rino Russolo makes wines on the plain of Friuli near the Veneto , which is called Grave at northeast of Venice . The vineyards are sheltered on the north by the foothills of the Dolomites (Southern Alps) and on the south side by the Adriatic Sea providing sufficient moisture and a fresh sea breeze. The Friuli region in the northeast of Italy, is at the origin of some of the finest white wines in the country. The climate is cool and the air is exceptionally pure due to the further located Alps. In short, the ideal conditions for the production of fine and aromatic quality wines. Here Rino Russolo started his winery in 1925 as one of the first Italians with a degree in oenology. Today, the leadership is in the hands of his grandson Rino Jr. In Russolo they strive for the highest possible quality. The largest part of the grape varieties used is of French origin. The special climate and specific soil results in these typical wines.