



Refosco dal Peduncolo Rosso ***Marca Trevigiana IGT***

Intense ruby red colour with violet hues, vinous-fruity bouquet with hints of berries, especially raspberry and blackberry, and a moderate herbaceous note. When young it is fragrant, nervous, tannic; it refines with age, underlining its bitterish characteristics.

TECHNICAL SHEET

Production Area:	Marca Trevigiana
Grape Variety:	Refosco dal Peduncolo Rosso 100%
Adopted Technology:	Red vinification. Minimum 180 days of ageing between steel and bottle

ANALYTICAL FEATURES

Residual Sugar Content:	8 g/l
Total Acidity:	5,50 g/l
Dry Extract:	33 g/l
Alcohol:	12% Vol.