

Forrésco

WINEMAKING TECHNIQUE

The ripe grapes are picked in trays and placed in drying rooms to concentrate their aroma compounds and flavours.

Next, they are destemmed and macerated on the skins for about three weeks in temperature-controlled automatic fermentation tanks.

From the following spring, Forresco stays for 24 months in Allier and Tronçais oak barriques before maturing in bottle for a further 24 months.

WINE

Deep, strong, ruby-red, almost impenetrable. The nose discloses an absolute complexity, with precise and intense hints of currant, wild blackberry and plum.

The smell power extends involving the palate with a series of balsamic and spicy sensations of a rare complexity. The gently strong tannins close with a never-ending aftertaste.

SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C.

Serving suggestions: red meat

Serve at 16 to 18°C in a Riedel Vinum Chardonnay glass or similar.

BASE VARIETIES

Refosco dal Peduncolo Rosso (40%), Refosco di Faedis (40%), Pignolo (20%)

CLASSIFICATION

Rosso DOC

DOC ZONE

Colli Orientali del Friuli

TERRITORY OF PRODUCTION

Corno di Rosazzo and Faedis

YIELD

70 quintals per hectare

TRAINING SYSTEMS

Single and double Guyot

PLANTING DENSITY

4.500 vines per hectare

HARVEST PERIOD

Middle of October

ALCOHOL CONTENT

About 13,5% vol.



Serving temperature:
16-18°C

