

# Pucino

## REFOSCO DAL PEDUNCOLO ROSSO

### WINEMAKING

The grapes are destemmed before macerating on the skins at 4 °C for a week. Subsequent brief fermentation is in temperature-controlled fermentation tanks. Maturation and ageing continue in steel until the following spring.

### WINE

The vibrantly intense ruby has a distinct purplish rim. Freshness and warm alcohol on the nose mingle with briary fruit and raspberries that allow subtle hints of liquorice to peek through.

The frank, caressingly balanced palate is braced by a faint background note of herbaceousness.

What emerges is an outstandingly fresh-tasting wine that successfully partners fish as well as meat.

The Collavini family tradition is to bottle this wine in spring.

### SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: excellent with white meat dishes and equally delicious as a partner for eels and other fat-rich fish, skate and tomato-based fish soups.

Friulian food: Boreto alla gradese (Grado-style fish soup).

### GRAPES

Refosco dal Peduncolo Rosso

### DOC ZONE

Colli Orientali del Friuli

### MUNICIPAL TERRITORIES

### OF PRODUCTION

Corno di Rosazzo, Premariacco, Cividale del Friuli and Faedis

### GRAPE YIELD

90 - 95 quintals/hectare

### TRAINING SYSTEMS

Spurred cordon and Guyot

### PLANTING DENSITY

4,600 - 5,000 quintals/hectare

### HARVEST PERIOD

Late September

### ALCOHOL CONTENT

About 12.5% vol.



Serving temperature:  
15-16 °C

