

## ***Refosco Dal Peduncolo Rosso 2015, Valpanera***



<b>Technical Data</b>	
Country	Italy
Region	Friuli-Venezia Giulia
Producer	Valpanera
Founded	1950
Farming	Sustainable
Vineyard Age	20 years
Grape Type	Refosco
Appellation	Friuli Aquileia (DOC)
Soil Type	Loess, Sand, Clay
Alcohol	13.0%
Residual Sugar	0.1%
Acidity	5.3
pH	3.4
Fermentation	Conventional
Aging/Maturation	18 months stainless steel

### **Producer Description**

Azienda Agricola Valpanera is primarily focused on making world class wines from Refosco. Valpanera's vineyards are situated on alluvial clay and sandy soil which produce the pronounced fruit qualities in their wines. Their combination of innovation and tradition focuses on producing the highest quality wines. Their innovative techniques are still grounded with their local knowledge of their growing region and results in both delightful wines and in respecting their environment and their heritage.

### **Tasting Notes**

Aromas of old rose, plums, blackberry, raspberry, and brushwood evolve into flavors of cherries, plums, and a hint of cinnamon. The medium mouthfeel is very well balanced across the palate and the smooth tannins complement the flavors.

### **Food Pairings**

Food pairings would include Filet Mignon, NY Steak, grilled pork chops, lamb, swordfish, salmon, red snapper, charcuterie, and rich cheeses.