

Tenuta Sant'Helena

COUNTRY
Italy

REGION
Friuli Venezia Giulia

APPELLATION
Venezia Giulia IGT



"Mario" Refosco dal Peduncolo Rosso 2018

VARIETALS

100% Refosco dal Peduncolo Rosso

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
2 hectares facing south-west	200 meters	Gentle hills	"Ponca" (Calcareous marl and sandstone)
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	4,600 vines per hectare	Guyot	25-30 years

CLIMATE

Protected by the Julian Alps and open to the Adriatic, the region enjoys a mild climate. In 2018, a long ripening yielded abundant, healthy grapes with optimal phenolic ripeness, good alcohol, and excellent structure.

HARVEST PERIOD

Hand-harvested in early September.

VINIFICATION

Partial "appassimento" (drying method) of the grapes (about 30%) for 8 weeks; the grapes slowly macerate for about 20 days in stainless steel at a controlled temperature.

AGING

Aged for about 18 months in 30-60 hl Slavonian oak barrels.

FIRST VINTAGE PRODUCED

2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
13.5% Alc./Vol.	6 g/l, pH 3.56	0.4 g/l	28.2 g/l

TASTING & PAIRINGS

Appearance: Garnet red.

Nose: Black cherries and plums, with a slight spicy background.

Palate: Mineral, pleasantly tannic, with a remarkable body.

Pairings: Ideal with grilled meats, stews, and game.

Serving Temperature: 64-68°F



James Suckling
91PTS

Vinous
91PTS

AVAILABLE FORMATS

750 ml



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