

La Roncaia

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Friuli Colli Orientali DOC



Refosco dal Peduncolo Rosso 2018

VARIETALS

100% Refosco dal Peduncolo Rosso

VINEYARD PHILOSOPHY

Traditional

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
3 Hectares	South	250 Meters	Gentle Hills	Marly soil, of Eocene origin

YIELD	DENSITY	CULTIVATION	VINE AGE
5,000 kg per hectare	4200	Guyot	35 years

CLIMATE

Sheltered by the Julian Alps and warmed by Adriatic breezes, Friuli Colli Orientali's terraced hills yielded the 2018 vintage with ripe, balanced grapes and vibrant acidity.

HARVEST PERIOD

Late September to early October.

VINIFICATION

Some grapes were carefully raisined for about 8 weeks. Vinification took place in stainless steel tanks, with destemmed but whole grapes macerating 25–30 days at controlled temperature.

AGING

Aged for about 36 months in French oak barriques, then bottled and matured further in horizontal position.

LONGEVITY

Less than 25 years

OF BOTTLES PRODUCED

15,000

FIRST VINTAGE PRODUCED

2001

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
14.5%	6.5 g/l	1.5 g/l	36.8 g/l

TASTING & PAIRINGS

Appearance: Deep garnet red with ruby highlights.

Nose: Intense and complex, featuring earthy, wild berry, spicy, toasted, and ethereal aromas.

Palate: Warm, velvety, and tannic, with full body, intensity, and lasting persistence.

Pairings: Game or grilled meat.

Serving Temperature: 64–68°F



James Suckling
92PTS

AVAILABLE FORMATS

750 ml



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