



1528

SALATIN

DOC Friuli Grave Refosco dal Peduncolo Rosso



Growing area	Grave of Friuli
Grapes	Refosco dal Peduncolo Rosso
Soil	Medium texture, clay - calcareous with presence of gravel
Training system	Sylvoz - Guyot
Harvest period	Last September week, very first days of October
Vinification	The Grapes are crushed and destemmed then put in steel tanks to macerate in cool conditions for a couple of days, followed by a maceration with fermentation of 3-5 days
First fermentation	After the racking off, the wine keeps fermenting in steel barrels
Maturation	Refinement in steel
Alcohol	12,5% Vol
Total acidity	4,50 - 5,50 g/l
Appearance	Deep ruby red with emphatic purplish highlights
Bouquet	Intensively fruity with clear and pleasant flavours of blackberry and blackcurrant
Palate	Bodied velvety, and harmonious for its soft tannic balance
Serving suggestion	Ideal with tasty first courses, fish, white and red meats, medium seasoned cheeses
Serving temperature	16 - 18 °C
Size	Bottle 0,75 lt

Salatin SRL

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