



## REFOSCO

I.G.T. TREVENEZIE

**Area of origin** Vineyards in Precenico (Udine)

**Soil type** Clay soil

**Grape varietal** 100% Refosco

**Training system** Double Guyot 4100 vines/ha

**Vinification** Traditional maceration for 6–7 days at 80–82 °F (27–/28 °C)

**Ageing** In bottle

**Alcohol content** 12.5% alc./vol.

**Characteristics** This is our most successful wine. An intense ruby red wine with a purple tinge. Its scents are winery and fruity with hints of raspberry and wild blackberry. Its taste is soft but distinctive

**Pairing** It is a red table wine. Thanks to its genuine and wholesome taste it pairs very well strong-flavored meat based dishes

**Serving temperature** Serve at 65 °F (18 °C)

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EAN code: 8032869490045

Packaged in 6-bottle packs  
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*dal 1888, Viticoltori*

**BACCICHETTO**  
VITTORINO