

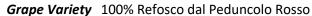


## Vigne Del Bosco XENTO Refosco Dal Peduncolo Rosso Veneto IGT









Vineyard Location Ceggia (Venice), Veneto

**Soil** Clay rich in salts and limestone deposits

Training System Sylvoz

Vine Density 2,700 vines per hectare

Yield Per Hectare 6,000 / 7,000 kg. per hectare, depending on vintage

Vineyard Size 10 hectares

**Annual Production** 2,000

**Harvest** Hand Harvested last 10 days of September, the grapes must be

selected when perfectly ripe

Vinification Destemmed grapes macerated in cement vats for at least 15 days;

after soft pressing, the temperature is raised to 22/24°C to allow

malolactic fermentation.

Aging 18 months into 500 liters tonneau

Alcohol Vol 13,0%

**Color** Ruby red with purple rims

Aroma Fruity of wild blackberry, cherry jam on a

pleasant smoky note.

*Taste* Remarkable personality, tannic and acidulous when

young, very firm, and full-bodied.

**Food Pairing** Roasts, game starters and medium to long

aged cheeses.

**Serving Temperature** 16-18° C / 60-64° F

Type Of Cork Natural Cork

Bottle Size (L) 0.75



