



Vigne Del Bosco XENTO

Refosco Dal Peduncolo Rosso Veneto IGT



Grape Variety 100% Refosco dal Peduncolo Rosso

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

