

FRIUI

Imbottigli di Zorzettig 75 cl e



## La Sclusa Friuli Colli Orientali Refosco dal Peduncolo Rosso DOP







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	Grape Variety	100% Refosco (indigenous grape variety)	
	Vineyard Location	Colli Orientali del Friuli	
	Soil	Typical of this area is the so-called "Flysch of Cormons", made a alternating layers of marls (calcareous clays) and sandstones (calcified sands)	of
- 6	Training System	Sylvoz	
Laclusa	Vine Density	4,000 vines per hectare	
	Yield Per Hectare	9,000 kg. per hectare	
	Vineyard Size	40 hectares	
	Annual Production	23,000 bottles / year	
	Harvest	Manual, grape selection	
SURAPES COLLECTION	Vinification / Aging	Stainless steel tank and resting until bottling in spring	
	Alcohol Vol	13%	
6	Color	Intense ruby-red in color	
Lactusa	Aroma	Ripe fruit with a distinct note of raspberries and wild blackberries, slight grassy notes	
	Taste	The wine is dry with remarkable acidity and firm tannins. It softens up with aging	
I COLLI ORIENTALI azione di Origine Protetta REFOSCO	Food Pairing	It's best accompanied with pork, game (venison & wild boar) and grilled red meats	
DAL PEDUNCOLO ROSSO	Serving Temperature	16-18° C / 60-64° F	<u> </u>
to da Azienda Agricola La Sclusi Sino e figli s.s Cividale del Friuli - Italia PRODUCT OF ITALY overprecami-convestmenta 13% vol	Type Of Cork		
	Bottle Size (L)	0.75	ぬぼ
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