

# SASS TER

## REFOSCO DAL PEDUNCOLO ROSSO

FRIULI D.O.C.



**GRAPE VARIETY:** 100% Refosco dal Peduncolo Rosso

**SOIL:** a pebbly composition near the Tagliamento river, more structured and rich clay in the innermost areas of the Friuli plain.

**VINE TRAINING SYSTEM:** double arched cane and sylvoz.

**PRODUCTION AREA:** obtained from the best grapes from our vineyards which extend in the D.O.C. area of Friuli, located in the heart of Friuli Venezia Giulia, a land with a generous soul and dedicated to quality wine production.

**WINEMAKING:** our **SASS TER** wines are the result of the careful selection of grapes and skillful winemaking carried out by fully respecting the distinctive and aromatic characteristics of the grapes.

The harvested grapes are selected, de-stemmed, crushed and subjected to alcoholic fermentation with the grape skins for 5-6 days at a controlled temperature to enhance the extraction of the natural coloring substances from the skins and to preserve the original aromas. This is followed by racking and the grape-must is transferred to steel tanks to complete the malolactic fermentation, which will give the wine softness and more complex aromas.

After a period of refinement, the wine is filtered, stabilized, and finally bottled.

**COLOR:** bright ruby red.

**BOUQUET:** captures the sense of smell with notes of red fruit, cherry and raspberry, the delicate spiciness of white pepper and an unexpected hint of green leaves.

**FLAVOR:** it is elegant, intense, with velvety tannins.

**PAIRINGS:** it is the perfect red wine to accompany fatty meats such as game and roast pork.

Also excellent with soups and semi-matured and savory cheeses.

**SERVING TEMPERATURE:** 16° - 18° C.

**COMMERCIAL DATA:**

Bottle: available formats: 0,75l

Cartons: 6 bottles

Packing: 100 cartons per pallet  
(5 layers x 20 cartons)

**ANALYTICAL DATA:**

Total alcohol: 13% vol

Residual sugar: 3,40 g/l

Total acidity: 5,15 g/l