

# refosco

The "Refosco dal Peduncolo Rosso" is one of the most important native grape varieties from Friuli Venezia Giulia. When properly cultivated and vinificated expresses the most vital characteristics of the great red wines.

**marco cecchini**  
INDEPENDENT WINERY IN ITALIA



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## WINES FOR THE PEOPLE YOU CARE ABOUT



We severely restrict our yields per hectare to balance the energy of this varietal. Grapes are gradually selected from the flowering to the harvest. All the operations such as pruning, thinning and harvesting are done by hand.

Grapes are destemmed and crushed gently. Fermentation and maceration follows with a duration of 12 to 15 days depending on the winemaker sensibility. The wine is transferred in French barriques for malolactic fermentation and ageing in general never less than 16 months.

The Refosco has massive but round and fine tannins which are typical of the varietal. The red ruby colour with violet tendencies and the bouquet that reminds plums and blackberries evolves in more complexity by a long term ageing. To be served at 18 C° with braised or grilled meat and mature cheeses.

on the ancient log  
old scars  
telling about every  
harvest.

