



# VILLA MARTINA

## REFOSCO DAL PEDUNCOLO ROSSO 2004

### IGT VENEZIA GIULIA

**ORIGIN:**

CORMONS, ITALY

**BLEND INFORMATION:**

100% REFOSCO DAL PEDUNCOLO ROSSO

**SOIL:** composed from marls and sandstones of Eocene origin.

**VINIFICATION:** Immediately upon arrival in the winery the grapes are de-stalking. For one week there were three daily manual reassemblage with complete reblending of the grapes skins for a better extraction. The fermentation temperature was always maintained on 24°C. The wine was short aged in big barrels before the bottling.

**SERVING SUGGESTIONS:** The perfect accompaniment for rich meats, poultry and stews, with the exception of game in spiced sauces.

**TASTING NOTES:** Intense ruby red with violet reflections; develops garnet tones with aging. A distinctly vinous bouquet, broad, rich, and intense, anchored by fruity and spiced notes of underbrush, wild blackberry, raspberry, cocoa, and tobacco. A full, dry body with substantial structure and a slightly bitter aftertaste. Subtle vanilla scents intermingle pleasingly with the

**AGEING POTENCIAL:** Ready for immediate enjoyment but will mature well for up to 5 years.

**IDEAL SERVED AT :**

18°C.

**PRODUCTION:**

24.000 BOTTLES

**WINE ANALYSIS:**

ALCOHOL 12,5%

RESIDUAL SUGAR 1,0G/L

ACIDITY 5,65 G/L

PH 3,49

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VILLA MARTINA sas di Specogna Luciana

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