



San Simone[®]

SELEZIONE LINE

RE SUGANO

REFOSCO DAL PEDUNCOLO ROSSO Friuli Grave Doc



CURIOSITY: this wine owes its name to the particular area of Porcia, named Sugano in cadastral map, in which we cultivate Refosco, the “King” among the indigenous red varieties of Friuli. Refosco grape derives this name from its red stem that holds the grapes to the vine (peduncle).

Production zone: alluvial plain in Friuli-Venezia Giulia, west zone of Friuli Grave doc appellation, municipality of Porcia.

Grape Variety: 100% Refosco dal Peduncolo Rosso.

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 60 ql/Ha.

Harvest period: IV week of September.

Vinification: crushing and destemming, followed by approximately 15–20 days maceration of the skins in stainless steel tanks at controlled temperature (26–28°C); after racking, a part of the wine completes the fermentation and aging in stainless steel vats and the remaining matures in oak barrels for about 16 months.

Alcohol content: 13% by vol.

Aging potential: to be drunk immediately or to be kept up to 4 - 6 years.

Colour: intense ruby red with garnet nuances.

Nose: intense, characteristic and varietal, offers some fruity fragrances such as plum, currant, wild berry and dark cherry with almond notes.

Palate: good intensity and personality, is full-bodied, with high acidity, very clean, confirms the nose sensations with a pleasantly bitter aftertaste, lingering finish.

Food pairing: suitable for pasta dishes, vegetable soups, beef meat and liver; it is especially indicated with regional cuisine: jota, blecs, peta of Andreis and petuccia of Claut.

Serving temperature: ideal at 20–22°C.