



# Inaco Riserva

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

**DENOMINATION:** Doc Friuli Grave.

**SOIL:** Argillaceous, clayey with tendentially dolomitic limestone subsoil, rich with micro-elements.

**YIELD PER HECTARE:** 70q/hectare.

**TRAINING SYSTEM:** Guyot, with a density of 5000 plants/ha.

**VINEYARD AGE:** 36 years.

**HARVEST:** Grapes grown on the plateau are harvested late September, others in the first ten days of October when the grapes are over-mature.

**VINIFICATION:** Two wine-making processes are used; first cold maceration and temperature controlled fermentation. Then the wines are blended and aged in oak barrels for at least 24 months, before being left to age in the bottle for a further 10-12 months.

**CELLARING POTENTIAL:** 8-10 years from production.

**COLOUR:** Ruby red with violet reflections.

**SERVING TEMP:** Approx. 16-18°C.

**PACKAGING:** 0.75L bottle, 6 in a case.

**ALCOHOL:** 14%

## NOSE & TASTE

Intense and persistent, with a rich setting of currants and blackberries upfront, musk, pepper, cinnamon, tobacco and walnut. Warm, soft and palate enveloping with a good sapidity. Complex, stylish and poised structure with a rounded aftertaste.

## PAIRINGS

Goes well with red meat roasts and game.

