

# AQUILA DEL TORRE



**Wine** REFOSCO DAL PEDUNCOLO ROSSO RISERVA – Colli Orientali del Friuli DOC

**Varieties** Selection of Refosco dal Peduncolo Rosso

**Vintage** 2016

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small parcels surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Guyot simple

**Average density** 5.000 vines per hectare

**Average yield** 1.2 kg per vine

**Elevation** 175-300 metres above sea level

**Harvest method** Bunch selection and manual harvest using small cases

**Average age of vineyards** 25 years

**Vineyard exposure** South, South-west

**Vineyard treatments** Ground cover treatments: copper and mined sulphur

**Soil working** Spontaneous ground cover

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts, maceration in French oak vats, malolactic fermentation in concrete vats

**Maturation** 12 months in French oak barrels, bottle ageing

**Number of bottles produced** 900

**Alcohol content** 13.5% vol

**Reducing sugar** 1 g/l

**Total acidity** 5 g/l

## *In the Glass*

**Sensory profile** Dry red wine, outstanding personality, spice-edged, austere and tannic

**Recommended matchings** Pasta or rice with mushrooms, game, roasts

**Serving temperature** 16-18 °C