

CASTELLO SANTANNA



REFOSCO DAL PEDUNCOLO ROSSO

FRIULI COLLI ORIENTALI D.O.C.

VARIETAL COMPOSITION 100% Refosco P.R.

PRODUCTION AREA Spessa (Colli Megaluzzi),
Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls
(Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 0.5 hectare

ALTITUDE/EXPOSITION 160 m a.s.l., south/south-east

VINEYARD ESTABLISHMENT 2002

VINE DENSITY 7150 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (4-5 buds)

YIELD PER PLANT less than 1 kg (4/5 bunches)
through bunch thinning after veraison, eliminating
the second bunch

GRAPE HARVEST mid September. About 50% of the
grapes are hand picked are placed on racks to dry na-
turally for about 2 weeks, while the remaining part is
left of the plant to over ripen before being harvested.

WINEMAKING destemmed and crushed the grapes
are placed in 2.5-tonne French oak vats to ferment
for about 30 days, undergoing frequent manual pun-
ching of the cap. Fermentation starts with indigenous
yeasts. The grape marc is delicately removed from the
vats, undergoes soft pressing and the resulting wine is
placed in French oak barrels.

AGEING in French oak barrels for about 36 months
and further 4 months in the bottle.