

REFOSCO DAL PEDUNCOLO ROSSO

OPARIS RISERVA

D.O.C. FRIULI COLLI ORIENTALI

13 / 13.5% Vol.



GRAPES

Refosco dal Peduncolo Rosso – *autochthonous*
Vineyards cultivated using the double upside-down and Guyot training system, with a planting density averaging 5,000 vines per hectare.

PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as “Ponca” consist of layers of marl and sandstone.

WINEMAKING

The harvest is carried out by hand with cluster selection, followed by a soft pressing of the grapes and a 15-day maceration on the skins. Fermentation takes place at temperatures between 25 and 28 degrees Celsius with frequent pump-overs. It then matures for 24 to 30 months in French oak barriques and tonneaux, followed by further refinement in the bottle for at least 48 months before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Ruby red color with garnet reflections, on the nose it has pronounced aromas, fruity with hints of syrupy plum, laurel, chocolate, and underbrush, on the palate savory and persistent.

SERVING TEMPERATURE

Serve at 18°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Oparis [year] – Refosco dal Peduncolo Rosso
D.O.C. Friuli Colli Orientali – La Viarte

PAIRING

