



Name of the wine:

ODISSEO IGT VENEZIA GIULIA REFOSCO

Grapes: Refosco dal peduncolo rosso

Type of soil: Clay and stones

Production area: Friuli Grave

Vineyard: date of plant 2004

Type of plant: Guyot

The hand picked grapes are macerated in an open cask for about the 50 % whole bunch , the remaining are destemmed and put together.

The must has been fermented at 28 °C maximum, and the whole bunch grapes remained in contact with it for about 10 days and the movement of the whole mass has been made with manual system.

Then the whole bunch part has been destemmed and put again together with the rest of the mass for about other 10 days.

The malolactic fermentation has been done before the separations of the skins from the wine.

The wine, after two rackings, has been put into a french oak Tonneau and it remained there for two years. The wine has been slightly filtered before bottling.

It has a brilliant ruby red colour, it smells spicy (green and black pepper), small black fruits (black currant, blueberry), and it has mint and incense notes.

The mouthfeel is soft and wraps around the tongue, it's quite spicy, the tannins are silky and thick, it has a sweet and very long persistence.

It's very good accompanying red meats and seasoned cheeses, serving temperature about 18 °C.

