Azienda Agricola

OBIZ

di Bergamasco Yunmani

TEODORO

REFOSCO DAL PEDUNCOLO ROSSO D.O.C. FRIULI AQUILEIA

Variety: 100% Refosco dal peduncolo rosso, ancient Friulian vine

Growing system: Guyot - 4800 vines/ha with a yield of 2 kg per vine

Soil: clayey-sandy soil of alluvial origin

Harvest: last ten days of September

Winemaking: the grapes are destemmed and left to macerate for 10 days at a temperature of 26-28°C; the fermentation is assisted by regular remontage and short delestage in order to obtain a full-bodied, intense and persistent wine. After malolactic fermentation a portion of the wine is racked into French barriques and tonneaux where it is left to age for 6 months; the bottling takes place in summer

Alcohol: 13% vol.

Notes on flavour and bouquet: of ruby red colour with purple hues, it takes on garnet shades with time; the bouquet presents hints of blackberry, underwood and light elegant spices; a dry, warm and full-bodied wine, with soft tannins and a long-lasting, pleasantly bitterish aftertaste

Serving temperature: 16-18°C

Serving suggestions: the deal wine for hearty meat dishes, poultry, stews and game



The name: Teodoro was Bishop of Aquileia from 308 to 319, he built the first Christian buildings of the city, one of the masterpieces, the beautiful mosaic floor of the Basilica of Aquileia, can still be admired

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