

La Sclusa



La Sclusa Friuli Colli Orientali Refosco dal Peduncolo Rosso DOP



Grape Variety 100% Refosco (indigenous grape variety)

Vineyard Location Colli Orientali del Friuli

Soil Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

Training System Sylvoz

Vine Density 4,000 vines per hectare

Yield Per Hectare 9,000 kg. per hectare

Vineyard Size 40 hectares

Annual Production 23,000 bottles / year

Harvest Manual, grape selection

Vinification / Aging Stainless steel tank and resting until bottling in spring

Alcohol Vol 13%

Color Intense ruby-red in color

Aroma Ripe fruit with a distinct note of raspberries and wild blackberries, slight grassy notes

Taste The wine is dry with remarkable acidity and firm tannins. It softens up with aging

Food Pairing It's best accompanied with pork, game (venison & wild boar) and grilled red meats

Serving Temperature 16-18° C / 60-64° F

Type Of Cork Natural Cork

Bottle Size (L) 0.75

