



"EL FOSCO" REFOSCO ORGANIC DOC - TERRA MUSA



Producer	Terra Musa
Country	Italy
Region	Veneto
Appellation	Venezia Doc
Grape Variety	Refosco
Vintage	2016
Barrel	Not specified by the producer
Alcohol Content	13%
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Fresh Cheese, Game (Deer – Venison), Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pork, Poultry, Veal, White Meats, Cured Meat

Winemaking:

The vineyard features clay, silt, and slightly alkaline soil, with yields of 95 to 105 quintals per hectare. The Sylvoz training system is used for vine management, with grapes carefully selected and destemmed. Maceration occurs for 25 to 30 days at a controlled temperature of 24 to 28 degrees Celsius, including oxygen pumpovers and gentle pressing. A micro-oxygenator is used to soften the tannic, full-bodied wines during ageing. Refosco, originating between the Karst and Istria, has been successfully cultivated in the "Lison Pramaggiore" area and is recognised as a DOC wine.

Tasting Notes:

It is full-bodied, tannic, and rich in acidity. An unmistakable aroma of raspberry, blackberry, and wild strawberry complements its intense ruby red colour with violet reflections. Ageing adds a slight bitterness and a pleasant bouquet.
