



True Terroir Ltd.

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REFOSCO DAL PEDUNCOLO ROSSO - COLLI ORIENTALI DEL FRIULI DOC - MOSCHIONI

This wine is a true expression of the region, resulting from expert winemaking that enhances the typicality and authenticity of the selected grapes.

Territory:

The vineyards are in Cividale del Friuli, located in the heart of the Colli Orientali del Friuli, covering 14 hectares. The vines grow using the Guyot method, with 4,200 to 5,800 plants per hectare. The soil in this area includes clay, limestone, and sand, which affect the grapes' quality. Well-drained soil is crucial for growing vines, as it helps their roots to reach deep and absorb nutrients. The treatments used in the vineyards have minimal environmental impact. We do not use herbicides or desiccants, only organic fertilisers.

Winemaking:

The grapes are hand-picked in crates from mid-September to October 20th. After harvesting, the grapes undergo soft pressing and natural fermentation with indigenous yeasts in 60-quintal wooden vats. This process involves manual punching down and is carried out without temperature control. The wine rests in stainless steel tanks from October until April. It is transferred to first- and second-use barriques in April, where it matures for 12 months. Following this, the wine ages for an additional 2 to 4 years in 2,000 to 3,000-litre barrels. After ageing, it undergoes a further year of refinement in the cellar before being released to the market.

Tasting Notes:



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A ruby red wine with garnet highlights. Its complex aroma features pleasant hints of plum jam and blood oranges and subtle notes of aromatic herbs and liquorice. On the palate, it is elegant and full-bodied, offering a fresh and fruity experience with a long-lasting finish.

Style	Powerful and Structured Red
Producer	Moschioni
Categoria	Red
Country	Italy
Region	Friuli Venezia Giulia
Appellation	Colli Orientali del Friuli
Grape Variety	Refosco
Vintage	2013
Barrel	60 Months
Alc %	15,5%
Organic & Biodynamic	No
Bottle Quantity	750 ml, 1500 ml – Magnum
Food & Wine Matching	Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Red meat, Rich meat Casseroles, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Porterhouse steak, Roast Beef