



Tenuta Sant'Helena Refosco dal Penduncolo Rosso DOC

Garnet red with an intense, delightful nose, tannic and lingering mouthfeel. This magnificent native vine, fruit of the finest tradition of Friuli, reaches its full potential through slow ageing in oak barrels.



LOCATION

Region: Trevenezie, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand harvest, partial "appassimento" of the grapes for 8 weeks, submerged-cap maceration for 25 days.



VARIETALS

100% Refosco dal Penduncolo Rosso.



BARREL

Allier & Slavonian Oak.



RESIDUAL SUGAR

3.3 grams per liter.



MATURATION

18 months in the barrel.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

4,166 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Sausages, game, beef and grilled meats usually with an acidic sauce or marinade, asiago, and gorgonzola.



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