

MY KING HAS BLUE BLOOD.



refosco innamorato

CLASSIFICATION

Isonzo D.O.C.

100% Refosco dal Peduncolo Rosso

ZONE

Rive di Giare

VINEYARD

Lorenzon Cassegliano

VINEYARD HISTORY

3 hectares of Refosco dal Peduncolo Rosso with planting capacity equal to 4,000 - 4,500 vines per hectare. The growing technique is French Guyot. The vines are situated to the left of the Isonzo river, that which is nearer to the sea, on the gravelly white soils that make the ground chalky and with good draining characteristics.

FIRST YEAR

2003

HISTORY OF THE VINE

The region of Friuli claims paternity of this vine, which finds an inimitable habitat in our hills and plains.

WINE-TASTING NOTES

Intense ruby red colour with violet reflections; with age it assumes garnet tones. A distinct vinous, ample, rich and intense nose based on fruity, spicy hints of briar, wild berries, raspberry, cocoa and tobacco. A wine with the characteristic peppery nose, it has good structure and good balance of acidity and tannin. It has a dry, full taste, notable structure with a slightly bitter aftertaste. A subtle and delicate scent of vanilla mingles pleasantly with the unity of the olfactory and taste senses.

BEST SERVED WITH

Perfect accompanied by fatty meats, poultry, stews with the exception of game in spicy sauces. Excellent accompaniment to barbecued meat and any 'robust' dishes that require the wine to provide good support.

SERVING TEMPERATURE

10-12°C

WINE MAKER'S COMMENT

Sovereign of the Rive di Giare territory. In love with this land of white gravel marked by the movement and floods of the Isonzo river. Capricious and faithful with great character.

A King, at times dark like its colour, but profoundly linked to the producer's personality who believes in it and who knows how to render it sometimes curious and fun, sometimes strict and authoritative, jealous and intransigent. Loved just as it is.

FEDU ISONZO
DENOMINAZIONE DI ORIGINE CONTROLLATA
RIVE DI GIARE
REFOSCO

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