

Name: PAVAR - Refosco dal Peduncolo Rosso 100% Denominazione Origine Controllata - Friuli Colli Orientali.

Grape variety: A group of Refosco dal Peduncolo Rosso biotypes (medium cluster, small grape) found in the historical vineyards of Rosazzo and of the Spessa di Cividale hills.

Vine age: 9-30 years.

Territory: Traditional terraces, remodelled, with marly soils, exposure to the south-east, altitude 150-220 m above sea level.

Training system: Classic single Guyot, 4-5 productive buds per trunk. **Production:** 30-35 ql / ha.

Harvest: Manual in small crates, then checked on vibrating sorting table.

Vinification: The de-stemmed, crushed grapes are placed in 1000-litre oak vats and punched down by hand during fermentation.

On-skins maceration ranges from 20 to 25 days then the wine is drawn off to oak barriques where it is periodically racked only when the moon is waning.

Ageing: The wine ages for 42 months in barriques and is then bottled. It bottle-ages for 12 months before being released for retailing.

Colour: Intense ruby-red with violet hues.

Serving temperature: 18°C.



