

VIGNA DEL TEMPO / REFOSCO DAL PEDUNCOLO ROSSO



Grape variety:

100% Refosco dal peduncolo rosso

Type:

Red from dried grapes

Serving temperature:

18-20 °C

Alcohol content:

Vol 14%

Formats:

0,75 l – 1,5 l

Lifestyle:

Long aging red

Pairings:

Game meat

Ideal for:

Time travelers

The aging process that rejuvenates.

Little is said and known about Refosco dal Peduncolo Rosso. This ancient grape variety is thought to be the famous “Pucinum,” a wine loved by Roman Emperor Julius Caesar. Undoubtedly, this red wine has a lot of character, but it can sometimes become a bit unruly. With the knowledge passed down from our grandparents and uncles, we began to produce it with partial drying of the grapes, which takes place through natural ventilation in our drying room. Besides the natural concentration of sugars and tannins, the grapes are enriched with aromas and flavors that only drying can provide. At the end of fer-

mentation, the pomace is pressed, and the wine is aged in first and second-pass wooden barrels for over a year. The moment of blending the different barrels is always an emotional experience, enriched with the aromas and flavors that only Refosco dal Peduncolo Rosso can offer.

It swirls in the glass, leaving streaks on the sides. Ruby red with vibrant reflections. It enchants the nose with sensations of morello cherry, fruit preserved in alcohol, tobacco, balsamic notes, and eucalyptus. Sweet, finely smoothed tannins, great volume, yet maintaining freshness, even in the aftertaste!