



BORGO MAGREDO

Anticipare il Domani

REFOSCO

Friuli Grave DOC

Like all of Borgo Magredo's wines, this representative of native Friuli red-grape vines is made into wine solely using grapes that belong to the company. It is made with vines that are 20 to 25 years old, grown according to the Sylovoz method. They produce approximately 70 tons of grapes per hectare.

Refosco are generally among the last grapes to be harvested, around the middle of September. Harvested grapes are immediately de-stemmed and placed in proper wine-making containers, where they remain for 6 days. After soft pressing, the wine completes alcoholic and malolactic fermentation. Part of the mass is refined in steel while the other is placed in tonneau barrels for approximately two months. The wine is then assembled and bottled.

To the sight, this wine appears intense red with soft violet shades. Its perfume is typical and pleasantly wild. It recalls raspberry and wild blackberry, distinguishing itself for its unique alcoholic nature. The mouth will find it robust and full-bodied, endowed with optimal elegance. It recalls forest fruits, fig and cloves.

