



MARCO FELLUGA®

## REFOSCO DAL PEDUNCOLO ROSSO RONCO DEI MORERI



<b>Name</b>	The wine's name comes from the vineyard's position. "Ronco" in Friulano language refers to a section on the hill and "Moreri" to the mulberries that surround the vineyard.
<b>Appellation</b>	IGT Venezia Giulia
<b>Production Area</b>	Village of Farra d'Isonzo in the Collio DOC. Elevation: 80 meters (263 feet) above sea level.
<b>Grape Varietal</b>	Refosco dal Peduncolo Rosso. This very old varietal, that originally came from the area between Carso and Istria, has been documented as growing in Venezia Giulia since 1467.
<b>Type of Soil</b>	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
<b>Vine Training System</b>	Guyot
<b>Winemaking</b>	After destemming, the grapes underwent maceration in large stainless steel vats, and were delicately pressed to maintain their varietal flavors and aromas.
<b>Aging</b>	The wine aged in large and small oak casks for twelve months. After bottling, the wine aged in the cellar for approximately six months.
<b>Colour</b>	It has a deep red color with light garnet tones.
<b>Aroma</b>	The nose is both intense and intriguing. Fresh and fruity, its fragrance is reminiscent of ripe raspberries and wild blackberries.
<b>Taste</b>	In the mouth, the wine has a robust fruitiness, bursting with berries. The finish is long and lingering
<b>Bottle size</b>	0,75 l – 1,5 l