



Fantinel

“Borgo Tesis” Refosco dal Penduncolo Rosso DOC

Ruby red with brilliant purplish tinges; a vibrant, fruity nose and a full-flavoured, well-bodied, tannic palate. This is a fine, native Friuli wine with a strong structure and character.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermentation in stainless steel vats at a temperature under 25°C. Maceration of the skins lasts for 10 days.



VARIETALS

100% Refosco.



BARREL

None.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

5 grams per liter.



VINTAGE PRODUCTION

4,166 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Sausages, game, beef and grilled meats usually with an acidic sauce or marinade, asiago, and gorgonzola.



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