



Wijnfiche

## **Salatin – Refosco | Friuli Grave DOC** **Refosco dal Peduncolo Rosso** **Italy (FRIULI) – 2022**

### **Domain**

#### **Salatin**

A stone dated 1528 testifies the in loco presence of the Salatin family. The winemaking business was started in 1947 by brothers Cav. Antonio and Ercole, in the places also loved by the Doges of the Republic of Venice. Driven by a passion for vine-growing, their sons and grandchildren now run the winery that stretches over 75 hectares, most of which are planted with vines in the Prosecco hills, a Unesco World Heritage Site, and the Grave del Friuli and Doc Venezia areas. Thanks to its ability to combine the values of ancient tradition with modern technology, the winery is deservedly part of this heritage. The fusion of experience and efficiency in an ideal microclimate leads to the production of wines that express all the typical qualities of the vines in this area.

### **Vinification**

Harvest last September week, very first days of October. The Grapes are crushed and destemmed then put in steel tanks to macerate in cool conditions for a couple of days, followed by a maceration with fermentation of 3-5 days. After the racking off, the wine keeps fermenting in steel barrels. Refinement in steel.

### **Taste**

Deep ruby red with emphatic purplish highlights. Intensively fruity with clear and pleasant flavours of blackberry and blackcurrant. Bodied velvety, and harmonious for its soft tannic balance.

### **Food pairing**

Appetizer | Fish - salmon | Fish - tuna, grilled | Cheese -halfhard

## General information

Type: Red wine

Grape varieties: Refosco dal Peduncolo Rosso (100%)

Storage (years): + 3-5

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

