



Pucino Refosco DOC

Grapes: Refosco dal Penduncolo Rosso

Appellation: Friuli Venezia Giulia DOC

Notes: The grapes are destemmed before macerating on the skins at 39°F for a week. Subsequent brief fermentation is in temperature-controlled fermentation tanks. Maturation and aging continue in steel until the following spring.

The vibrantly intense ruby has a distinct purplish rim. Freshness and warm alcohol on the nose mingle with briary fruit and raspberries that allow subtle hints of licorice to peek through. The frank, caressingly balanced palate is braced by a faint background note of herbaceousness. What emerges is an outstandingly fresh-tasting wine that successfully partners fish as well as meat. The Collavini family tradition is to bottle this wine in spring.

Excellent with white meat dishes and equally delicious as a partner for eels and other fat-rich fish, skate and tomato-based fish soups. Friulian food: Boreto alla gradese (Grado-style fish soup).

Serving: Serve at 60°F

Alcohol by Volume: 12.5%

Formats: 750ml/12 bottles

