



REFOSCO

The name DS stands for the initials of the surname De Stefani, the family that has been producing Premium wines in Veneto, Italy, for five generations. "Tra Mari e Monti" represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Alps Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Refosco presents notes of berries, spicy hints of black pepper with balsamic nuances. The wine has a strong, fresh, pleasantly savory taste, with a good structure. Ideal with hot and spicy dishes, such as those of Indian or Mexican cuisine and for vegetarian dishes based on legumes, mushrooms, cereals and baked vegetables, such as auberges and pumpkin. We suggest to serve at 16-18°C.



TECHNICAL SHEET

NAME OF THE WINE: Refosco Veneto IGT.

GRAPES: Refosco dal peduncolo rosso.

PRODUCTION AREA: Veneto, Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.250-8.400 vines per hectare trained with Guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of September, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats. After malo-lactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13-13,5% vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense ruby colour, notes of berries, spicy hints of black pepper with balsamic nuances. The wine has a strong, fresh, pleasantly savory taste, with a good structure.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with hot and spicy dishes, such as those of Indian or Mexican cuisine and for vegetarian dishes based on legumes, mushrooms, cereals and baked vegetables, such as aubergines and pumpkin.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 20 years, reaching the top after 10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 7,80 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

CASE SIZE mm (length x width x height): 246x175x305.