



ESPRIMO

I.G.T. Venezia Giulia

Refosco is always intense, with sharp raspberry flavors, delicate hints of spices and soft tannins.

Serving temperature: 11 – 13 °C.

Production characteristics:

- **Area:** “Gondolo” and “Sottocasa”, Parco della Vite e del Vino, Friuli Colli Orientali, in the villages of Colloredo di Soffumbergo (Faedis) and Togliano.
- **Land type:** marly-arenaceous rock of eocene origin rich in calcium and potassium containing discrete levels of phosphorus, magnesium and many other micro-elements.
- **Cultivation method:** Guyot.
- **Grape harvest:** rigorously harvested by hand in the first ten days of September.
- **Vinification:** After the harvest, the bunches are destemmed and softly pressed. Fermentation is conducted at a controlled temperature in stainless steel tanks. Punch-down is done manually, to extract the softest possible tannins.

Analytics:

- **Harvest:** 2016
- **Alcohol vol.:** 12,5



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