



# Grillo Iole Winery





# REFOSCO DAL PEDUNCOLO ROSSO

## Characteristics

- Refosco dal Peduncolo Rosso are wines of great complexity, hinting at dried cherries, fresh herbs, almonds, and flowers such as lavender, geranium and violet.
- Aromas and flavors, though intense, have a short finish.
- Tannins can be much more aggressive and astringent than those of wines made with other types of Refosco.

- There are four different types of Refosco grapes that are genetically distinct.
- The best-known and most important red grape in Friuli-Venezia-Giulia since the seventeenth century is Refosco dal Peduncolo Rosso.
- It ripens one to two weeks earlier than other types of Refosco. Its stalk reddens once the grapes are fully ripe.

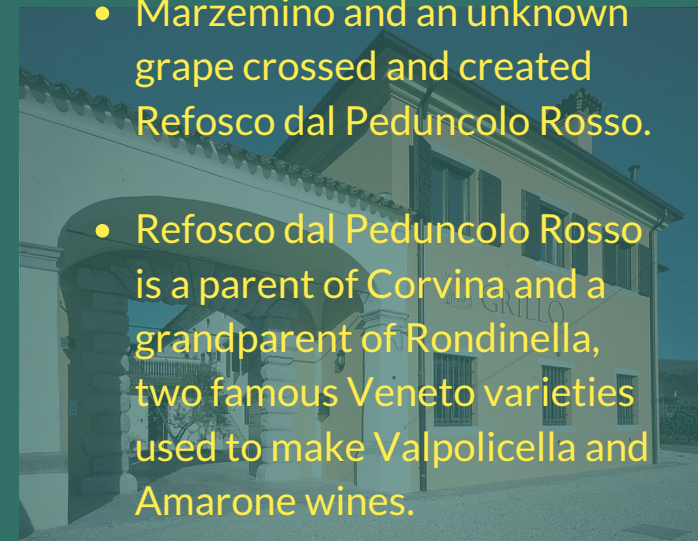
- The bunch is large, long and pyramidal, with spaced grapes that have a thin peel and a deep, blue color.
- Named after its red stalks.

## History

- Teroldego (Trentino's most important red grape variety and one that we discussed in our Summer 2020 wine case) is the parent of Lagrein (a grape from Alto Adige/Sud Tyrol) and Marzemino (a grape from out of Trentino).

- Marzemino and an unknown grape crossed and created Refosco dal Peduncolo Rosso.

- Refosco dal Peduncolo Rosso is a parent of Corvina and a grandparent of Rondinella, two famous Veneto varieties used to make Valpolicella and Amarone wines.







# 2016 REFOSCO DAL PEDUNCOLO ROSSO DOC FRIULI COLLI ORIENTALI

**Notes:** Most common autochthonous red grape in Friuli. Most important red in the whole region.

This is a powerful wine, the opposite of the elegance of Schioppettino.

Strong maturation on the vine. This is important to temper the harsh tannins.

**Pairings:**  
Red meat, game, barbecue.

**Grape:** 100% Refosco dal Peduncolo

**Region:** Friuli Colli Orientali

**Serving Temperature:**  
18° C (64.4° F)

**Drink by:** Drink now or hold for up to 15 years.

**Appearance:** Dark, like ink.

**Nose:** Spicy, licorice, berries.

**Taste:** Rustic. More intense taste than smell. It's powerful with a strong mouthfeel. Warmth. Tannins are strong but this wine is not so astringent.

