



PECOL ROS

Vine name:

Piculit Neri 35%, Refosco PdR 35%, Forgiarin 30%

Grapes:

from four varieties of red grapes Forgiarin, Cianorie, Piculit-Neri and Refosco del Peduncolo Rosso

Name:

red Wine

Production area:

Western Friuli foothills area – Province of Pordenone – F.V.G. Region – Italy

Soil:

medium-textured

Training system:

double and simple Guyot; planting density 4000 vines per hectare, number of buds: 12 to 14 per vine

Yield:

70 to 80 quintals per hectare

Vineyard location:

Colle; Borgo Ampiano, Pinzano al Tagliamento; Valeriano; Castelnovo del Friuli

ORGANOLEPTIC SHEET**Wine:**

Pecol Ros

Colour:

deep ruby red

Bouquet:

herbaceous, tannic, with "smoky" and vanilla hints, moderately tannic, fruity

Taste:

dry, warm, quite fresh, savoury, soft

Food matches:

red meat, feathered or furred game

Serving temperature:

16-18 degrees

