

# LUISA

## REFOSCO DAL PEDUNCOLO ROSSO ISONZO DEL FRIULI DOC

An autochthonous wine, native of Friuli and very popular in the whole region.

The name refers to the red colour of the peduncle or pedicel, the element that connects the fruit to the stalk.

The first person to mention the name of this ancient grape was a man by the name of Francis Manzano in 1390.

### TASTING NOTE



Bright ruby red color.

Intense nose with vinous notes and touches of wild blackberries. Concentrated flavors, spicy and savory, with developed tannins and a hint of pleasant bitterness.



### FOOD PAIRINGS

Ideal with cured meat, sausage, matured cheese.  
A perfect picnic wine.



### VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli, Corona -  
Isonzo del Friuli DOC

Vineyard size: 3,5 Ha

Soil composition: mostly gravel

Training method: Guyot

Elevation: 53 m asl

Vines/hectare: 5.500

Exposure: North-South, East-West

Vine age: 15-20 y

Harvest time: mid September

First vintage: 1980

Production: 13.500



### WINEMAKING & AGING

Varietal composition: 100% Refosco dal Peduncolo Rosso

Fermentation container: stainless steel tanks  
and a little part in tonneaux

Length of fermentation: 12 days at 25°C

Maceration technique: after the fermentation,  
for 12 days

Type of aging container: stainless steel tanks of 50-100 Hl

Length of aging: 8 months (5 months "sur lie")

Length of bottle aging: 3 months



### TECHNICAL DATA

Alcohol: 13,5%

Residual sugar: 2,4 g/L

Acidity: 4,9 g/L

Dry extract: 27,2 g/L



### PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa

Winemaker: Michele Luisa

Total acreage of wine: 110 Ha

Winery production: 370.000 bottles

Region: Friuli-Venezia Giulia



### VIAS IMPORTS LTD.

viaswine.com | @viaswine  
875 6th Ave Suite 15 New York,  
New York 10001