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Refosco dal Peduncolo Rosso

GRAPES:	100% Refosco dal Peduncolo Rosso
APPELLATION:	Doc Lison Pramaggiore
VINEYARD LOCATION:	Annone Veneto
GROWING METHOD:	Sylvoz
VINE DENSITY:	4200 plants per hectare.
AVERAGE YIELD:	85 Q.li grapes/Ha.
HARVEST TIME:	late September, early October
VINIFICATION:	Traditional maceration of the skins for 10-14 days at a controlled temperature of 24-27 ° C in steel tanks.
ALCOHOL CONTENT:	13.00 % vol.
SERVING TEMPERATURE:	16 – 18°C
RESIDUAL SUGAR:	3.50 g/l
TOTAL ACIDITY:	5.70 g/l
AGEING:	4 months in steel tanks on yeasts and 2 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Red with violet reflections, intense ruby.

SCENT: Vinous, characteristic and fruity, reminiscent of wild blackberry, raspberry and wild berries.

FLAVOUR: Typical, slightly tannic, full-bodied with a persistent aftertaste of berries and a balanced acidity.

FOOD PAIRING: Ideal with fatty meats, roasts and game.