Specogna,
Refosco 2016
Friuli-Venezia Giulia, Italy

PRODUCER

The Specogna family owns 25 hectares of vineyard on the hill of Rocca Bernarda in the heart of the Colli Orientali DOC in Friuli Venezia Giulia. Their vineyards are planted in a spectacular amphitheatre and tended organically by Michele and Cristian Specogna, so the quality of the fruit they bring to the winery is impeccable. As a result, they are keen to get as much flavour as possible from their grapes.

VINEYARDS

The family now has 16 hectares of vineyard on the hill of Rocca Bernarda in the heart of the Colli Orientali DOC zone. The vineyards are beautifully tended by Graziano Specogna, and the quality of the fruit he brings to the winery is impeccable. As a result, he is keen to get as much flavour as possible from the grapes. Grapes for the Refosco are grown at 170 metres above sea level on the Eastern Friuli hills. The soil is loam and planting density is up to 3,500 plants per hectare. The vineyards were planted in 1968 and vines are Guyot trained.

VINTAGE

The 2016 season saw many similarities to 2015, with a cool winter and abundant rainfall. The beginning of the vegetative cycle saw alternate dry and rainy periods, which allowed the vines to develop well. The hot and dry summer that followed led to an abundant harvest of high-quality grapes.

VINIFICATION

The Refosco grapes were harvested by hand into 10 kilograms boxes. At the winery, they were destemmed and gently crushed at a maintained temperature of 25°C. Fermentation on the skins lasted 20 days until the wine was racked and aged in 500 litre wooden barrels. Blending and bottling took place after 14 months.

TASTING NOTES

This wine has a deep ruby red colour with violet highlights. The Refosco is characterised by intense notes of red berry fruit, cherries and spice box perfumes. With typically pleasant acidity and good tannins, the wine has a lovely structure and body.

Grape Varieties	100% Refosco
Closure	Natural Cork
ABV	13.5%
Notes	Sustainable, Vegetarian, Vegan