



## 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 grapes for the Refosco are grown at 140 metres above sea level on the Eastern Friuli hills. The soil is marl and sandstone and planting density is up to 3,500 plants per hectare. The vineyards were planted in 1968 and vines are Guyot trained.

## VINTAGE

The 2021 vintage saw significant frosts in the first weeks of April, followed by heavy rains in May. Good climatic conditions throughout the ripening phase, plus warm temperatures from mid-June onwards and clear, dry weather throughout August, allowed the vines to partially recover from the damage caused by the early cold, and ultimately led to an excellent harvest. High temperatures in August produced grapes with naturally high levels of sugar, but acidity levels were well maintained thanks to the cooler temperatures at night.

## VINIFICATION

The Refosco grapes were harvested by hand. At the winery, they were destemmed and gently crushed at a maintained temperature of 25°C. Maceration on the skins lasted 15 days until the wine was racked and aged in 500 litre wooden barrels. Blending and bottling took place after 12 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	<b>100% Refosco</b>
Winemaker	<b>Cristian &amp; Michele Specogna</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.31g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>