



Pliny the Elder already praised this noble wine over 2000 years ago, by ascribing the extraordinary longevity of Livia – Emperor Augustus' wife – to her daily consumption of this wine.

Today it is quite appreciated by connoisseurs and wine lovers who like austere and structured wines. The color is dark intense ruby. To the nose it's cherry jam at first, followed by spicy and graphite notes. In the mouth it's immediately voluminous, warm, well balanced; its mineral complexity is enriched by the sweet tannins, enhancing its verticality. The finish is full and fragrant.

It's powerful, rich, modern and austere at the same time, suited to a refined clientele; a well-rounded wine.

## Refosco dal Peduncolo Rosso di Cialla 2010

### GRAPE VARIETIES

*Refosco dal Peduncolo Rosso di Cialla*

### WINEMAKING

*Wine grower: four years, with 14-18 months maturation in barrels and 30-36 months ageing in bottles. Consumer: 15-20 years ageing. Special vintages may reach a much longer ageing, in a "crescendo".*

### ANALYTIC DATA

*Total acidity: 5.6*

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense red with fleeting purplish reflections.*

*Hot, intense and strong bouquet (licorice, blackberry and spices).*

*Dry and full, clear and round taste; this is a strong wine with a great elegance.*

### GASTRONOMY

*Roast red meats; game; grilled meats; meat cooked with red wine; pork sausages; tasty cheeses.*

*Serving temperature 18°C*

## AVAILABLE FORMATS

*75 cl*

