



S. OSVALDO

CARATTERI NOBILI



REFOSCO DAL PEDUNCOLO ROSSO DOC

LINEA EDIZIONE

Grape variety: Refosco dal Peduncolo Rosso

Appellation: DOC Lison Pramaggiore

Origin: Eastern Veneto region

An old native variety from the area between Karst and Istria. Large, cone-pyramid shaped bunch with wings. Round, blue-black grapes with red stem. Light and bloom-covered skin. Large three-lobed leaves. Different from the Refosco d'Istria, better known as Terrano.

The wine: Red intense ruby colour, medium tannin-rich with notes of wild blueberry, blackberry, cherry. Typical herbaceous, round, full taste.

Tips: Serve at 18° C. Open one hour before drinking. Recommended with game, spiced sausage and pork shank. Good pairing with all typical and traditional dishes of the Veneto region.

Size: 0,75l

Alcohol: 12,50%

Sugar: 7,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	330	70	70	1,5	0,75	8005595005500	/	/	/	/
Packaging	340	245	165	9,3	4,5	8005595000130	/	/	/	6
Pallet	1450	1200	800	930	432	/	24	4	96	576