

# MOSOLE REFOSCO 2023



Prof. Dubourdieu, an authoritative teacher of Enology, said that Refosco is one of Italy's greatest red varieties and the least understood. Our vineyards, maniacally tended, give us a wine that is sometimes mysterious and intriguing, but with a strong personality.

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**Varietal:** Refosco dal Peduncolo Rosso 100%

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**Soil:** of Dolomitic origin  
a composition of clay and limestone

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**Region:** Eastern Veneto

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**Exposure:** East - West

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**Altitude:** 6 meters above sea level

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**DOC area:** Venezia

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**Growing system:** Guyot with 5.500 vines per ha.

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**Age of Vines:** 21 years

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**Time of Harvest:** end of September

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**Vinification:** maceration on the skins for an average of 8 - 10 days

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**Fermentation:** in cement tanks with temperature control between 24 and 26 °C

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**Maturation:** six months in cement tanks

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**Evolution:** depends on the year, typically the ideal maturity occurs in the 2<sup>nd</sup> - 3<sup>rd</sup> year

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**Alcohol by Volume:** 13%

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**Acidity:** 4,60 g/l

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**Residual Sugar:** 0 g/l

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**Serving Temperature:** 16 - 18 °C

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**Serving Glass:** Bordeaux

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**Characteristics:** red wine with an aroma of raspberries and wild blackberries. It has a strong tannic taste, but it is also soft, long and charming.