

Collavini 'Pucino', Friuli-Venezia Giulia, Refosco dal Peduncolo Rosso 2018



A vibrant and light bodied wine with aromas of raspberries and cranberries with vanilla notes, juicy and fresh.

Producer Note

The Collio region, a strip of hills bordering Slovenia, is reputed to have one of Europe's most privileged micro-climates for white wines while the red wines are also noted for their appeal. Collio wines are rather more intense than those from Friuli and have impressive richness and length. Founded by Eugenio Collavini in 1896, this family owned house is now run by Manlio Collavini together with his three sons. Located in Udine, they were among the first to vinify Ribolla Gialla-an ancient local variety- and to implement new winemaking technologies. Collavini prides itself on its clean, modern style wines, while still retaining the traditions and grape varieties native to this area. Collavini's "Broy" is a multiple Tre Bicchieri winner and is recognised as one of Italy's top white wines. As keen dog lovers, the Collavini's very first pet Dachshund "Ribolla" is portrayed on the label.

Vintage

2018 was a very good vintage for Collavini. The winter was rainy, but not extremely cold. Spring was warmer than usual with significantly low rainfall in April. The summer was hot, but saw frequent rainfall which helped to nourish the vines. Harvest took place during mid-August through to mid-September; throughout the harvest the weather conditions were very good. An absence of rainfall and healthy crops enabled the grapes to remain on the vine to reach maximum maturity, resulting in grapes with ripe, even clusters of excellent quality.

Vineyard

The grapes were produced in the Corno di Rosazzo, Premariacco, Cividale del Friuli and Faedis territories, within the DOC Friuli-Venezia Giulia. Both Spur Cordon and Guyot training methods are used on the vines, which are planted at a density of 4,600 to 5,000 per hectare. The soils in the vineyard are mainly made up of marl and clay which offer good water retention properties to sustain the vines through the warm summers.

Winemaking

The grapes were destemmed, and then cold macerated at 4°C for a week, in order to carefully extract the fruit flavours from the skins. A brief fermentation took place in temperature controlled stainless steel tanks. Maturation and ageing continued in tank until the following spring, retaining freshness and the purity of fruit from the Refosco dal Peduncolo variety.

Tasting Note

A red wine made from Friuli's native grape, Refosco. Vibrant and fresh aromas of briary fruit and raspberry are complemented by subtle hints of liquorice. The harmoniously balanced palate has faint background herbaceous notes leading to a fresh and elegant finish.

Grape

Refosco dal Peduncolo Rosso 100%



Winemaker:	Walter Bergnach
Region:	Friuli-Venezia Giulia
Sub region:	Friuli-Venezia Giulia
Country:	Italy
Alcohol:	12.5%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	5.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5265618A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam