



## Alturio

*Fleshy yet delicate as a flower, it possesses a unique sensuality. It offers velvety sensations of black berry fruits along with sweeter notes of cherries and plums, cured tobacco and antique wood. It is a Refosco dal Peduncolo Rosso – an entirely indigenous varietal of Friuli – which here displays a refined harmony between the gentleness of the bouquet, minerality and full-bodied fruit on the palate, along with a persistent finish. It is perfect for pairing with red meats, game and mature cheeses, but recipes with sauces, too, are a stage where Alturio can perform a concerto that combines depth with brio.*



### APPELLATION

Friuli Aquileia DOC



### GRAPES

100% Refosco dal Peduncolo Rosso



### ALCOHOL LEVEL

13,5% vol.



### BOTTLE SIZE

750 ml - 1500 ml

### TYPE OF SOIL

At the Ca' Bolani estate in the Aquileia DOC zone of Friuli, the soils (called "magredis"), thanks to their alluvial origins, have a similar structure to that of the terrain in the area of Bordeaux: a mixture of sand and clay with layers of gravel. They therefore have an excellent ability to retain and then release to the vines those mineral elements that they require in order to thrive.

### TRAINING SYSTEM

Double Guyot.

### PLANT DENSITY

5,500 vines per hectare (2,225 per acre). On average, the vines are ten years old.

### YIELD

4500 kg of grapes per hectare.

### VINIFICATION AND AGEING

The grapes are harvested by hand and carefully selected prior to being placed in traditional vinification tanks, where fermentation take place, as well as maceration on the skins for 15 days. The wine matures for 12 months in Allier oak barriques, followed by at least a further 6 months' bottle ageing.