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Torre Rosazza and the renaissance of Refosco dal Peduncolo Rosso

A Harmonious balance of friulian tradition and contemporary viticulture

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In the bucolic landscapes of Oleis di Manzano, Torre Rosazza has released a new iteration of Refosco dal Peduncolo Rosso Friuli Colli Orientali Doc, reaffirming its commitment to Friuli's rich viticultural tradition. This red grape variety, unique in its constitution, serves as a testament to the historical and cultural nuances of the region, with its roots deeply embedded in Friuli's past.

Refosco dal Peduncolo Rosso is more than just a wine; it is a marker of Friuli's storied past. This ancient indigenous red grape, distinctive for its deep purple hue and fully reddened peduncle upon maturation, was mentioned even in Roman texts. The grape's nomenclature originates from the local dialect, "rap fosc," meaning "dark bunch," echoing its visual attributes. Yet, what sets this variety apart is its capacity to transcend its rustic demeanor, presenting itself in a form characterized by unparalleled elegance.

Among Torre Rosazza's collection of indigenous grape varieties, Refosco occupies a special position. It serves as a more approachable alternative to other intense Friulian grapes like Pignolo and Schioppettino. Thus, it successfully broadens the scope of the palate, appealing to a wider audience. "The release of Refosco aligns with our strategy to extend our premium offerings for the high-end HoReCa sector," says Francesco Domini, Chief Commercial Officer of Leone Alato.

Terroir: Where Refosco Truly Shines

The vineyards of Torre Rosazza nestle in the southernmost hills of the Colli Orientali. Here, the clayey soils of Eocene origin—locally known as "ponca"—serve as the cradle for this remarkable grape. Despite their low fertility, these soils excel in water retention. The winery takes advantage of 25-30-year-old vines, deliberately limiting their production. These vines are strategically positioned on terraces called "ronchi," benefiting from the protective shadow of the Friulian Dolomites and the moderating influence of the Adriatic Sea.

"The orientation of our terraces allows us to protect the grape bunches from harsh afternoon sun. This approach, vital in the era of global warming, ensures the grape's character remains unaltered," notes Giovanni Casati, Head Enologist and Agronomist of Le Tenute del Leone Alato.


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FRIULI COLLI ORIENTALI DOC
REFOSCO DAL PEDUNCOLO ROSSO

Vinification and Sensory Experience

Refosco dal Peduncolo Rosso is usually the last red grape variety to be harvested. Post-harvest, the grape undergoes a week-long maceration process in large stainless-steel tanks at temperatures between 25°C and 28°C. Malolactic fermentation and a subsequent year-long aging process in wooden barrels follow. This meticulous process softens the natural tannins and enriches the color, culminating in at least four months of bottle aging.

When poured, the wine captivates with its intense ruby-red hue and violet reflections. On the nose, an ensemble of cherry, blackberry, and tangerine interplays with notes of tart flowers and sweet tobacco. The palate unveils a robust structure that subsequently gives way to a complex aromatic experience, characterized by elegant tannins and a persistent, spicy finish.

Pairing this wine with game-based pasta dishes, grilled meats, or traditional Friulian delicacies can elevate your culinary experience to new dimensions.

In conclusion, Torre Rosazza's latest Refosco dal Peduncolo Rosso not only maintains but elevates the Friulian wine tradition. It is an exemplar of how heritage and innovation can coalesce to create something extraordinary.