

“Bottaz”

Refosco DOC Colli Orientali

Refosco is one of the oldest grape varieties in Friuli, mentioned since ancient times as a highly renowned and significant wine. Its original name was *Racimulus fuscus*, later translated into the vernacular as “râp fosc” (meaning dark cluster), from which the current name derives.

Among the indigenous Friulian black grape varieties, it's perhaps the most well-known, also because at first impression, one might perceive it as a rustic wine with a strong personality. However, as it ages in the mouth, the finish softens, taking on nuances that border on elegance.

Technical information



Alcohol content %
13,50%



Total acidity ‰
5,54‰



Harvest
Harvest 2019.



Bottling
The wine was beginning of August 2020.



Vinification | Aging

Refosco grapes are highly tannic, and due to the cold climate of our vineyards, they require a very delicate maceration of about 20 days to achieve more elegance while avoiding harsh extractions. Aging for approximately eight months provides the right evolution, maintaining the varietal expression unchanged.

Sensory Information



Color
Decisive ruby red with violet reflections.



Olfactory notes

Intense and fruity aroma of Marasca cherry and ripe berries, especially wild blackberry, but also slightly herbaceous with hints of undergrowth. There are also spicy notes of pepper, cloves, and cocoa.



Taste Notes

The tannin is present but silky and pleasant to the touch. Full and enveloping, it has a persistent finish that is consistent with the bouquet, particularly in the fruity and spicy undertones.



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Aging potential

Over 20 years



Service temperature

18/20°C



Formats

75cl bottle
1,5 l Magnum



To be paired with

Red meats such as beef, lamb, and game, fatty meats and braised dishes, game meat dishes, pasta dishes with meat sauces, mushroom-based dishes, cured meats, and aged cheeses.



Grape Variety

The earliest documents mentioning Refosco date back to 1347 and are part of the annals of the Municipality of Udine, where it is described alongside Ribolla Gialla as one of the most precious and costly grape varieties. In 1409, Pope Gregory XII celebrated in Cividale, and later in 1762, the nobility celebrated it during military games.

During the first Oenological Congress in 1891, it was distinguished in three categories: Refosco dal Peduncolo Rosso, Refosco dal Peduncolo Verde (based on the color of the stem), and Terrano d'Istria.



Vineyard and Vineyard Plot

In our "Bottaz" vineyard, two varieties are present: Refosco dal Peduncolo Rosso and Faedis or Refoscone. This adds greater olfactory and gustatory complexity to the wine.

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