

93 points James Suckling
93 points Maroni
93 points Veronelli



KREDA *Single vineyard*

Grapes: Refosco.

It is obtained from the "Kreda" vineyard in the "Le Ronche" estate. The word "kreda" comes from the local dialect and means clay, which is the main element of the soil where this vineyard is located. The clay gives the nourishing elements to the vines in a slow and constant way, giving them a natural balance.

TECHNICAL SHEET

NAME OF THE WINE: Refosco Veneto IGT da uve stramature.

GRAPES: 100% Refosco dal peduncolo rosso.

HISTORICAL NOTES: the word "kreda" is a local dialect word and means clay. These Refosco dal peduncolo rosso vines grow in a clay soil, that gives a strong body and a firm personality to the wine.

PRODUCTION AREA: it is produced in the *Le Ronche*® estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this Tocai vineyard is located at about 10 km from the Adriatic sea and at 50 km from the Dolomites mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and high summer temperature which allow the grapes to ripen in the best conditions. There is also a wide change of temperature between day and night which maintains the acidity and the aroma of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 8.400 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 1986.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: middle-end of September, with an extreme ripening of the grapes, allowing them to reach the highest peak of colour deepness, complete their aromatic structure and smoothen tannins. The carefully selected grapes are left to dry.

VINIFICATION: destemming and crushing of the grapes, long maceration in special fermentation vessels at controlled temperature with frequent pumping over. Then the wine is taken out and raked into stainless steel vats, where alcoholic fermentation ends. Then the wine refines for 24 months in barrique.

TASTING CHARACTERISTICS: deep ruby colour, intense scents of ripe fruit, prunes, violet, with a rare elegance; full body, very important structure, with layers of velvety tannins and a wide spectrum of tertiary aroma.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: ideal with risotto, roast meat and lamb chops.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 25 years, reaching the top after 15 years from the vintage.

ALCOHOL CONTENT: 15-17,5% by vol. (it depends on the vintage).

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 77 x 315.

BOTTLE AND CASE WEIGHT kg (full): 1,950 kg/bt, 11,70 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 14 layers of 6 cases, 84 cases per pallet, 504 bottles.

CASE SIZE mm (length x width x height): 575 x 325 x 105.