

## Penğ

### IGT VENEZIA GIULIA

Penğ is a Friulian adjective, which expresses the thickness, weight and authority of a man. A name suitable for this wine with a strong and harmonious character. Intense ruby red color, bright, tending to purplish. It has a rich bouquet of red fruit flanked by leather, with hints of balsamic and walnut. In the mouth it is full, warm and enveloping with thick and dense tannins. Long finish, rich in aroma with remarkable balance.



<b>Grapes</b>	Refosco dPR and Merlot.
<b>Alcoholic degree</b>	14.50%
<b>Soil type</b>	Clayey
<b>Vines Training system</b>	Sylvoz
<b>Harvest time</b>	End of September, first ten days of October
<b>Winemaking</b>	The grapes are harvested at hand and laid in a single layer on grids. It is then de-stemmed and pressed. This is followed by at least 12 days of fermentation on the skins with frequent punching down.
<b>Maturation</b>	At least 18 months in 500 lt Allier oak tonneau.
<b>Refinement</b>	4 months in the bottle.
<b>Bottle</b>	750 ml
<b>Cap</b>	Cork
<b>Pairings</b>	Important cheeses, game, braised meats. Suitable for big challenges; this does not mean that it cannot be tasted on any occasion.
<b>Serving temperature</b>	16-18°C

