

MARCANDAL

Created to showcase the finest expression of its grape variety, this is a bold and memorable wine that truly delivers. Deep ruby red with subtle garnet reflections, it unfolds with vibrant notes of black cherry and blackberry that carry seamlessly onto the palate, highlighting its robust structure and velvety smoothness. It pairs exceptionally well with red meats, braised dishes, and roasts.

Designation: IGP Venezia Giulia

Grape Varieties: 100% Refosco dal Peduncolo Rosso

Training System: Guyot

Soil Type: Clay-rich

Harvest: Third week of September

Vinification: Traditional submerged cap method, destemming, gentle crushing, and extended skin contact, followed by gentle pressing using a classic hydraulic press.

Description: Deep ruby red with subtle garnet reflections, it unfolds with aromas of black cherry and blackberry. These fruit notes echo on the palate, accentuating the wine's full-bodied structure and velvety texture.

Pairing: Exceptional alongside red meats, slow-braised dishes, and savoury roasts.

Serving Temperature: 18–20 °C

Bottle Size: 750 ml

A true reflection of the grape's pure character, this wine makes an immediate impression while fulfilling every promise. Featuring an intense ruby-red hue, it reveals enticing notes of black cherry and blackberry that echo on the palate, beautifully balancing structure and plush smoothness.

Ideal pairing: Braised and roasted meats.