



TENUTA STELLA

SDENCINA ROSSO VENEZIA GIULIA IGT

GRAPE

Schioppettino and Refosco dal
Peduncolo Rosso

YEAR OF PRODUCTION

2017

MARKETED

January 2020

TYPE OF SOIL

marl and sandstone

TRAINING SYSTEM

Guyot

EXPOSURE

South-East from 170 to 200 m a.s.l

FERMENTAZIONE

Spontaneous fermentation with
indigenous yeast. 100% french
oak barrels.

AFFINAMENTO

60% tonneau and 40% barrique
1° and 2° passage for 20 months,
french oak.

TENORE IN ALCOL

13,00% vol

ACIDITÀ TOTALE

5,2 g/L

LONGEVITÀ

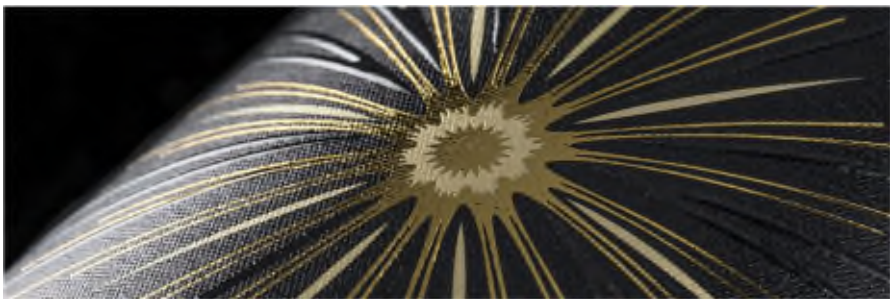
6 – 7 years

TASTING NOTES

Ruby red color with brilliant highlights. The aroma is characterized by intense fruity notes of forest fruits and cherry, with hints of pepper and licorice and a balsamic note at the end. On the palate it enters round with beautiful body and structure, soft and elegant tannins. A red wine with great personality.

SERVING SUGGESTION

Perfect with any red meat dish, such as sliced beef or a roast, it pairs well with game meat and with a simpler salami plate. Particularly good when paired with tasty dishes such as pappardelle with duck “ragù” and cream of mushroom soup.



NATIVE GRAPE VARIETALS OF COLLIO

TENUTA STELLA

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CERTIFIED ORGANIC FARM