

Refosco dal Peduncolo Rosso: Characteristics and food pairings

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The characteristics of Refosco dal Peduncolo Rosso

[Refosco dal Peduncolo Rosso](#) is considered the **king among Friuli's red wines**. Its sensory profile varies, depending on the place of cultivation. In the Colli Orientali del Friuli it displays appreciable structure and good, yet never excessive alcoholic strength.

The youth of the wine is underlined by its ruby hue and violet tinges, which turn to garnet over time.

Wild blackberry, plum, violet and herbaceous aromas lead the way on the nose. It is racy in youth thanks to its acidity, and shows just the right fullness of flavour, sustained by forthright yet velvety tannins. Fermentation in stainless steel enhances the freshness of its fruity and floral notes, but it becomes more complex when given judicious barrel ageing.

Pairing with food

Refosco dal Peduncolo Rosso can be paired to good effect with food despite its bitter aftertaste, which only apparently makes it an austere wine. We can use its appreciable structure and acidity by combining it with a **first course of spaghetti with eggs and bacon**, the classic carbonara, or try it with a recipe in which there are **eggs and peppers**. The softness, fatness and persistence of the egg will be kept at bay by the tannins and the good length of the wine in the mouth.



It is the faithful companion of **meats**. It makes a surprisingly good accompaniment to pasta dishes with sausage and tomato sauce or to sausages with hot slices of corn polenta.

Chicken livers need a soft red like Refosco, as long as it can limit the bitter notes while at the same time playing off their complex flavours.

Pork also goes well with Refosco. A typically recipe from Friuli is fresh salami cut into slices, wrapped in baking paper and foil and covered above and below with a layer of ash and a bed of hot embers until cooked.

Dairy products display a particular physical harmony in their relationship with wine. Thus, with fiordilatte or fresh ricotta, obtained for example from the milk of red Pezzata cows, Refosco emphasizes the cheese's flavour and brings a touch of additional pleasure.

Wine is rarely **paired with pizza**, which is however much more digestible this way than if combined with even the best beer. So why not try exploiting the aromatic qualities of Refosco dal Peduncolo Rosso with a pizza topped with mozzarella, sausage and yellow and red peppers. The richness of the pizza toppings will be offset **by the wine's acidity and tannins**, while their sweet notes will rein in its bitter finish.

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