

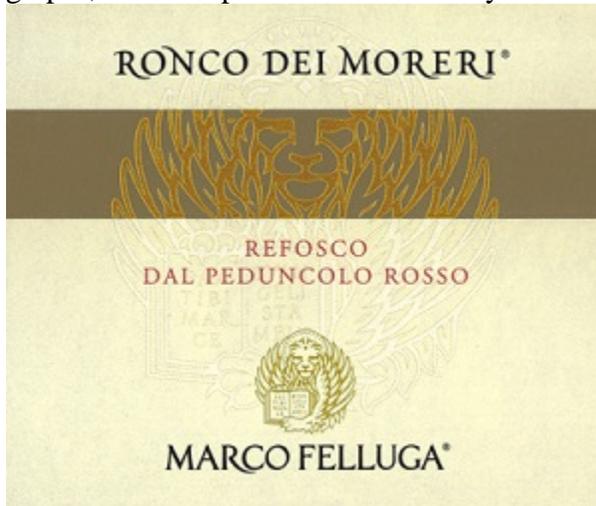
<http://biggerthanyourhead.net/2014/03/17/wine-of-the-week-260/>

Mon 17 Mar 2014

## [Wine of the Week](#)

Posted by Fredric Koepfel under [Friuli-Venezia Giulia](#) , [Italy](#) , [Wine of the Week](#)  
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Just when you think that you'll scream if you have to drink another cabernet sauvignon or merlot, along comes the refosco grape to renew your faith in individual red wine. The grape is native to the vineyard regions of northeast Italy and is also cultivated in neighboring Slovenia and Croatia and a bit in Greece. Its use was recorded as long ago as the late 14th Century, and its wine was a favorite of the libertine and memoirist Casanova. Of a group of related refosco grapes, the most prominent and widely cultivated is *refosco dal peduncolo*



*rosso*, referring to the reddish color of its stem.

These tend to be forthright and robust red wines, high in acid because of the late ripening of the grapes and deeply tannic; they do not take well to aging in small oak barrels. Today, then, I recommend the Ronco dei Moreri Refosco dal Peduncolo Rosso 2011, Venezia Giulia, from the estate of Marco Felluga. The name of the vineyard, Ronco dei Moreri, means a hillside surrounded by mulberries. The grapes for this wine were fermented in stainless steel tanks, and the wine aged 12 months in a combination of large and small oak casks. The color is a rich dark ruby hue; the bouquet carries aromatic density of spice and earth and leather, a meaty fleshy aura of macerated plums, mulberries and blueberries and wild notes of violets and graphite. Dense, too, on the palate, the wine delivers prominent dry grainy tannins, as well as the grape's fabled lively acidity, both aspects supporting flavors of fresh and dried red and black fruit permeated by touches of rosemary, lavender and granitic minerality. The finish is long and slightly austere. 13.5 percent alcohol. About as dignified as a rustic wine gets. Drink now through 2017 or '18. We had this bottle with homemade pizza dominated by mushrooms, green olives and bacon; its robust and packed character would be appropriate with roasted veal chops, game such as venison and boar or braised beef or bison short ribs. Excellent. About \$20.

Imported by Dalla Terra Winery Direct, Napa, Calif. *A sample for review.*