



PETRUCCO



BRUT
2019

azienda agricola petrucco

Di Lina e Paolo Petrucco s.s.
Via Morpurgo, 12 – 33042 Buttrio (UD) Italy
Tel. +39 0432674387 Fax +39 0432673956
info@vinipetrucco.it – www.vinipetrucco.it

Sparkling Wine

VINE:

White grapes

PRODUCTION AREA: Guyot

YIELD PER HECTARE: 60 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

the sparkling base is obtained by white winemaking. Fermentation takes place at a controlled temperature, while the sparkling process takes place in autoclave and lasts a couple of months

ALCOHOL: 12,44% vol.

TOTAL ACIDITY: 5,70 gr.lt.

pH: 3,37

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

2.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

intense yellow colour with soft greenish reflections

PERLAGE:

refined and persistent

BOUQUET:

full-bodied bouquet that ranges from hints of citrus, white flowers, and ripe fruit, to hazelnut, bread crust and vanilla

TASTE:

fresh and fruity flavour, with a pleasant final softness

SERVE WITH:

starters, ideal as an aperitif