



PETRUCCO



CABAS  
2018

*azienda agricola petrucco*

Di Lina e Paolo Petrucco s.s.  
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DOC | Friuli Colli Orientali

**VINES:**

Malvasia, Chardonnay, Sauvignon, and Friulano

**PRODUCTION AREA:**

Buttrio in Monte (180 m a.s.l.)

**SOIL CHARACTERISTICS:**

Eocene hills, typically marly soil

**TRAINING SYSTEM:** modified Guyot – 12 buds

**YIELD PER HECTARE:** 40 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** Malvasia and

Chardonnay are fermented and refined in 400-

litre barrels; Friulano and Sauvignon are

fermented and refined in steel tanks. All wines

are blended in March, bottled in June, and aged

for at least three months

**ALCOHOL:** 13,74% vol.

**TOTAL ACIDITY:** 5,71 gr./lt.

**pH:** 3,40

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 2.000 – 0,75 lt. bottles

**TYPE:** dry white

**COLOUR:**

straw yellow

**BOUQUET:**

intense and delicate, initially flowery, with final

hints of citrus and exotic fruit

**TASTE:**

full, creamy, with a citrus aftertaste, overall long and persistent

**SERVE WITH:**

white-meat bolognaise dishes, grilled fish, white-meat main courses, medium-aged cheese