

PETRUCCO



FRIULANO  
2019

*azienda agricola petrucco*

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DOC | Friuli Colli Orientali

**VINE:**

Tocai Friulano

**PRODUCTION AREA:**

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

**SOIL CHARACTERISTICS:**

Eocene hills, typically marly soil

**TRAINING SYSTEM:** modified Guyot – 12-15 buds

**YIELD PER HECTARE:** 60 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:**

soft pressing, temperature-controlled

fermentation, 6-month refining on its own yeast

**ALCOHOL:** 14,08% vol.

**TOTAL ACIDITY:** 5,09 gr./lt.

**pH:** 3,47

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:**

7.500 – 0,75 lt. bottles

**TYPE:** dry white

**COLOUR:**

straw yellow

**BOUQUET:**

intense and flowery, with light hints of hawthorn, nettle, and wildflowers

**TASTE:**

dry and harmonious, with a gentle almond aftertaste

**SERVE WITH:**

starters, white meat soups, sauce-based dishes; ideal as an aperitif