

PETRUCCO



MALVASIA
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

DOC | Friuli Colli Orientali

VINE:

Malvasia

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 12 buds

YIELD PER HECTARE: 60 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

soft pressing, temperature-controlled

fermentation, 6-month aging on its own yeast

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,49 gr./lt.

pH: 3,46

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

3.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

straw yellow

BOUQUET:

yellow flowers, spices (nutmeg, cinnamon)

TASTE:

fruity, with good acidity and good structure

SERVE WITH:

delicate starters, first courses and fish soups