

PETRUCCO



PINOT BIANCO
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:

Pinot Bianco

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 10 buds

YIELD PER HECTARE: 40 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

soft pressing, temperature-controlled

fermentation, 6-month refining on its own yeast

ALCOHOL: 13,98% vol.

TOTAL ACIDITY: 5,11 gr./lt.

pH: 3,44

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

3.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

straw yellow with greenish reflections

BOUQUET:

delicate on the nose, with refined aromas of

citron, ripe fruit, and white flowers

TASTE:

fresh and harmonious, full nose-palate

correspondence

SERVE WITH:

starters, fresh cheese, and fish dishes; ideal as an
aperitif