



PETRUCCO

Ronco del balbo

reserve



MERLOT
2017

azienda agricola petrucco

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DOC | Friuli Colli Orientali

VINE:

Merlot

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 8 buds

YIELD PER HECTARE: 30 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing; 24-month aging in small oak barrels

ALCOHOL: 14,45% vol.

TOTAL ACIDITY: 5,68 gr./lt.

pH: 3,53

MALOLACTIC FERMENTATION: 100%

OVERALL PRODUCTION:

2.500 – 0,75 lt. bottles

TYPE: dry red

COLOUR:

intense ruby red

BOUQUET:

full-bodied and persistent, reminiscent of wild berries, moss, pepper, cedar wood and vanilla

TASTE:

elegant and lingering on the palate, well-structured

SERVE WITH:

roast and braised meat, truffle dishes, and mature cheese