



PETRUCCO

Ronco del balbo

reserve



REFOSCO DAL PEDUNCOLO
ROSSO | 2017

azienda agricola petrucco

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DOC | Friuli Colli Orientali

VINE:

Refosco dal Peduncolo Rosso

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, 18-month aging in small oak barrels

ALCOHOL: 14,55% vol.

TOTAL ACIDITY: 5,80 gr./lt.

pH: 3,52

MALOLACTIC FERMENTATION: 100%

OVERALL PRODUCTION:

2.500 – 0,75 lt. bottles

TYPE: dry red

COLOUR:

lively ruby red

BOUQUET:

intense, fruity aromas (raspberry, currant, blueberry, and blackberry) blending with spicy notes (coffee, liquorice, and star anise)

TASTE:

dry and crispy in the mouth

SERVE WITH:

fatty meat, venison, and game