



PETRUCCO



REFOSCO DAL PEDUNCOLO
ROSSO | 2018

azienda agricola petrucco

Di Lina e Paolo Petrucco s.s.
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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

YIELD PER HECTARE: 65 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

maceration at 28°-30° C to completion of alcoholic fermentation, soft pressing, 12-month aging in small oak barrels

ALCOHOL: 14,77% vol.

TOTAL ACIDITY: 5,93 gr./lt.

pH: 3,57

MALOLACTIC FERMENTATION: 100%

OVERALL PRODUCTION:

5.500 – 0,75 lt. bottles

TYPE dry red

COLOUR:

intense ruby red with purple hues

BOUQUET:

Fragrant and fruity, reminiscent of raspberry, marasca cherries, plums, and blackberry

TASTE:

vigorous, with fine tannins, persistent and excellent structure

SERVE WITH:

cured-raw and cured-cooked meat, game