



PETRUCCO



SAUVIGNON
2019

azienda agricola petrucco

Di Lina e Paolo Petrucco s.s.
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DOC | Friuli Colli Orientali

VINE:

Sauvignon

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: 55 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

soft pressing, temperature-controlled
fermentation (between 17° and 20°C), 6-month
refining on its own yeast

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,28 gr./lt.

pH: 3,48

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

8.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

straw yellow with greenish nuances

BOUQUET:

slightly aromatic, intense, and persistent,
reminiscent of fig leaf, green pepper, tomato leaf
and sage

TASTE:

dry and round, with a pleasant mineral finish

SERVE WITH:

ham starters, seafood (especially lobster,
shrimps), salmon, and French-style fish dishes