



PETRUCCO



CABAS
2020

azienda agricola petrucco

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

VINES:

Malvasia, Chardonnay, Sauvignon, and Friulano

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 12 buds

YIELD PER HECTARE: 40 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: Malvasia and

Chardonnay are fermented and refined in 400-

litre barrels; Friulano and Sauvignon are

fermented and refined in steel tanks. All wines

are blended in March, bottled in June, and aged

for at least three months

ALCOHOL: 13,66% vol.

TOTAL ACIDITY: 5,42 gr./lt.

pH: 3,435

MALOLACTIC FERMENTATION: no **OVERALL**

PRODUCTION: 3.000 – 0,75 lt. bottles **TYPE:** dry

white

COLOUR:

straw yellow

BOUQUET:

intense and delicate, initially flowery, with final

hints of citrus and exotic fruit

TASTE:

full, creamy, with a citrus aftertaste, overall long and persistent

SERVE WITH:

white-meat bolognese dishes, grilled fish, white-meat main courses, medium-aged cheese