



PETRUCCO



CHARDONNAY
2021

azienda agricola petrucco

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DOC | Friuli Colli Orientali

VINE:

Chardonnay

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 12 buds

YIELD PER HECTARE: 60 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

soft pressing, temperature-controlled
fermentation, 6-month refining on its own yeast

ALCOHOL: 13,65% vol.

TOTAL ACIDITY: 5,98 gr./lt.

pH: 3,42

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

3.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

straw yellow with a green tinge

BOUQUET:

clear scents of Golden apple, pear, exotic fruit,
vanilla, and bread crust

TASTE:

warm and delicate, with notes of ripe fruit and
liquorice

SERVE WITH:

starters, soups, egg-based dishes, and fish