

PETRUCCO



FRIULANO
2021

azienda agricola petrucco

Di Lina e Paolo Petrucco s.s.
Via Morpurgo, 12 – 33042 Buttrio (UD) Italy
Tel. +39 0432674387 Fax +39 0432673956
info@vinipetrucco.it – www.vinipetrucco.it

DOC | Friuli Colli Orientali

VINE:

Tocai Friulano

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 12-15 buds

YIELD PER HECTARE: 60 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

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

ALCOHOL: 13,69% vol.

TOTAL ACIDITY: 5,42 gr./lt.

pH: 3,38

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

6.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

straw yellow

BOUQUET:

intense and flowery, with light hints of hawthorn, nettle, and wildflowers

TASTE:

dry and harmonious, with a gentle almond aftertaste

SERVE WITH:

starters, white meat soups, sauce-based dishes; ideal as an aperitif