

PETRUCCO



PINOT BIANCO  
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:**

Pinot Bianco

**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:** 40 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:**

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

**ALCOHOL:** 13,81% vol.

**TOTAL ACIDITY:** 5,21 gr./lt.

**pH:** 3,31

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:**

3.000 – 0,75 lt. bottles

**TYPE:** dry white

**COLOUR:**

straw yellow with greenish reflections

**BOUQUET:**

delicate on the nose, with refined aromas of  
citron, ripe fruit, and white flowers

**TASTE:**

fresh and harmonious, full nose-palate  
correspondence

**SERVE WITH:**

starters, fresh cheese, and fish dishes; ideal as an  
aperitif