

PETRUCCO



PINOT GRIGIO  
2021

*azienda agricola petrucco*

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

**VINE:**

Pinot Grigio

**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:** 50 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:**

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

**ALCOHOL:** 13,53% vol.

**TOTAL ACIDITY:** 5,57 gr./lt.

**pH:** 3,41

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:**

8.000 – 0,75 lt. bottles

**TYPE:** dry white

**COLOUR:**

straw yellow with light copper tones

**BOUQUET:**

dominant notes of apple, pear, and exotic fruit  
(banana and pineapple)

**TASTE:**

full-bodied and persistent, with a warm and  
fruity finish

**SERVE WITH:**

light meat *risotto*, soups, white meats, medium-  
aged cheese