



PETRUCCO

Ronco Del balbo

reserve



PIGNOLO
2017

azienda agricola petrucco

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DOC | Friuli Colli Orientali

VINE:

Pignolo

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 8-10 buds

YIELD PER HECTARE: 15 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 36-month aging in small oak barrels

ALCOHOL: 15,10% vol.

TOTAL ACIDITY: 5,64 gr./lt.

pH: 3,69

MALOLACTIC FERMENTATION: 100%

OVERALL PRODUCTION:

2.000 – 0,75 lt. bottles

TYPE: dry red

COLOUR:

deep ruby red

BOUQUET:

dense and compact: initial notes of cherry, black cherry, and blackberry, with a spicy finish (liquorice, cocoa, tobacco)

TASTE:

dense and creamy, tannins well-balanced by the excellent structure, softened by aging

SERVE WITH:

red meat, game, mature cheese