



PETRUCCO



RIBOLLA GIALLA
2021

azienda agricola petrucco

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DOC | Friuli Colli Orientali

VINE:

Ribolla Gialla

PRODUCTION ARA:

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

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 10 buds

YIELD PER HECTARE: 65 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

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

ALCOHOL: 13,25% vol.

TOTAL ACIDITY: 5,59 gr./lt.

pH: 3,34

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

14.000 – 0,75 lt. bottles

TYPE: dry white

COLOUR:

straw yellow

BOUQUET:

delicate and well-expressed, aromas of
grapefruit, wildflowers, and aromatic herbs

TASTE:

full-bodied, light and refreshing

SERVE WITH:

cold starters, fish soups, and fish dishes