



PETRUCCO



REFOSCO DAL PEDUNCOLO  
ROSSO | 2021

*azienda agricola petrucco*

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

**VINE:**

Refosco dal Peduncolo Rosso

**PRODUCTION AREA:**

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

**SOIL CHARACTERISTICS:**

Eocene hills, typically marly soil

**TRAINING SYSTEM:** Guyot

**YIELD PER HECTARE:** 65 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:**

maceration at 28°-30° C to completion of alcoholic fermentation, soft pressing, 12-month aging in small oak barrels

**ALCOHOL:** 14,31% vol.

**TOTAL ACIDITY:** 5,45 gr./lt.

**pH:** 3,6

**MALOLACTIC FERMENTATION:** 100%

**OVERALL PRODUCTION:**

6.000 – 0,75 lt. bottles

**TYPE** dry red

**COLOUR:**

intense ruby red with purple hues

**BOUQUET:**

Fragrant and fruity, reminiscent of raspberry, marasca cherries, plums, and blackberry

**TASTE:**

vigorous, with fine tannins, persistent and excellent structure

**SERVE WITH:**

cured-raw and cured-cooked meat, game