

*Brut*



Sparkling Wine

**VINE:** White grapes

**TRAINING SYSTEM:** Guyot

**YIELD PER HECTARE:** 50 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** the sparkling base is obtained by white winemaking. Fermentation takes place at a controlled temperature, while the sparkling process takes place in autoclave and lasts a couple of months

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 2.000 – 0,75 lt. bottles

**TYPE:** dry white

**COLOUR:** intense yellow colour with soft greenish reflections

**PERLAGE:** refined and persistent

**BOUQUET:** full-bodied bouquet that ranges from hints of citrus, white flowers, and ripe fruit, to hazelnut, bread crust and vanilla

**TASTE:** fresh and fruity flavour, with a pleasant final softness

**SERVE WITH:** starters, ideal as an aperitif

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