



# Pinot Bianco

DOC | Friuli Colli Orientali

**VINE:** Pinot Bianco

**PRODUCTION AREA:** Buttrio in Monte (180 m a.s.l.)

**SOIL CHARACTERISTICS:** Eocene hills, typically marly soil

**TRAINING SYSTEM:** modified Guyot – 10 buds

**YIELD PER HECTARE:** 40 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 3.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow with greenish reflections

**BOUQUET:** delicate on the nose, with refined aromas of citron, ripe fruit, and white flowers

**TASTE:** fresh and harmonious, full nose-palate correspondence

**SERVE WITH:** starters, fresh cheese, and fish dishes; ideal as an aperitif

Azienda Agricola Petrucco  
di Lina e Paolo Petrucco s.s.  
Via Morpurgo, 12 – 33042 Buttrio (UD) Italia  
Tel. +39 043267438  
info@vinipetrucco.it – www.vinipetrucco.it



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