

# Pinot Grigio Ramato



DOC | Friuli Colli Orientali

**VINE:** Pinot Grigio

**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:** 50 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** cold pre-fermentation maceration for three days, soft pressing: part fermented in 2.25 litre wooden barrels and part fermented in steel with temperature control

**MALOLACTIC FERMENTATION:** no

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

**TYPE:** dry white

**COLOUR:** coppery colour, due to extended contact with the skins

**BOUQUET:** floral and fruity aromas (apple, pear, berries)

**TASTE:** full-bodied with creamy notes and persistent fruity sensations

**SERVE WITH:** wine for starters, tasty fish dishes, tasty cheeses.

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