

ronco di paolo



Cabas

DOC | Friuli Colli Orientali

VINES: Malvasia, Chardonnay, Sauvignon, and Friulano

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

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 12 buds

YIELD PER HECTARE: 40 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: Malvasia and Chardonnay are fermented and refined in 400-litre barrels; Friulano and Sauvignon are fermented and refined in steel tanks. All wines are blended in March, bottled in June, and aged for at least three months

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 3.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: straw yellow

BOUQUET: intense and delicate, initially flowery, with final hints of citrus and exotic fruit

TASTE: full, creamy, with a citrus aftertaste, overall long and persistent

SERVE WITH: white-meat bolognese dishes, grilled fish, white-meat main courses, medium-aged cheese

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