

*ronco di paolo*



*Merlot*

DOC | Friuli Colli Orientali

**VINE:** Merlot

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

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

**TRAINING SYSTEM:** Guyot – 8 buds

**YIELD PER HECTARE:** 30 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 24-month aging in small oak barrels

**MALOLACTIC FERMENTATION:** no

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

**TYPE:** dry red

**COLOUR:** intense ruby red

**BOUQUET:** full-bodied and persistent, reminiscent of wild berries, moss, pepper, cedar wood and vanilla

**TASTE:** elegant and lingering on the palate, well-structured

**SERVE WITH:** roast and braised meat, truffle dishes, and mature cheese

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