



# Friulano

DOC | Friuli Colli Orientali

**VINE:** Tocai Friulano

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

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

**TRAINING SYSTEM:** modified Guyot – 12-15 buds

**YIELD PER HECTARE:** 60 hl

**GRAPE HARVEST:** manual

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

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 6.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow

**BOUQUET:** intense and flowery, with light hints of hawthorn, nettle, and wildflowers

**TASTE:** dry and harmonious, with a gentle almond aftertaste

**SERVE WITH:** starters, white meat soups, sauce-based dishes; ideal as an aperitif

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# Chardonnay

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**VINE:** Chardonnay

**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:** 60 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 a green tinge

**BOUQUET:** clear scents of Golden apple, pear, exotic fruit, vanilla, and bread crust

**TASTE:** warm and delicate, with notes of ripe fruit and liquorice

**SERVE WITH:** starters, soups, egg-based dishes, and fish

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# 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

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# Pinot Grigio

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**VINE:** Pinot Grigio

**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:** 50 hl

**GRAPE HARVEST:** manual

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

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 8.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow with light copper tones

**BOUQUET:** dominant notes of apple, pear, and exotic fruit (banana and pineapple)

**TASTE:** full-bodied and persistent, with a warm and fruity finish

**SERVE WITH:** light meat risotto, soups, white meats, medium-aged cheese

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# Pinot Grigio Ramato



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**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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# Malvasia

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**VINE:** Malvasia

**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:** 60 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

**BOUQUET:** yellow flowers, spices (nutmeg, cinnamon)

**TASTE:** fruity, with good acidity and good structure

**SERVE WITH:** delicate starters, first courses and fish soups

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# Ribolla Gialla

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**VINE:** Ribolla Gialla

**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:** 65 hl

**GRAPE HARVEST:** manual

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

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 14.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow

**BOUQUET:** delicate and well-expressed, aromas of grapefruit, wildflowers, and aromatic herbs

**TASTE:** full-bodied, light and refreshing

**SERVE WITH:** cold starters, fish soups, and fish dishes

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# Sauvignon

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**VINE:** Sauvignon

**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:** 55 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** soft pressing, temperature-controlled fermentation (between 17° and 20°C), 6-month refining on its own yeast

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 7.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow with greenish nuances

**BOUQUET:** slightly aromatic, intense, and persistent, reminiscent of fig leaf, green pepper, tomato leaf and sage

**TASTE:** dry and round, with a pleasant mineral finish

**SERVE WITH:** ham starters, seafood (especially lobster, shrimps), salmon, and French-style fish dishes

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PETRUCCO

*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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**PETRUCCO**



# Cabernet Franc

DOC | Friuli Colli Orientali

**VINE:** Cabernet Franc

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

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

**TRAINING SYSTEM:** spurred cordon and "cappuccina" (double-arched)

**YIELD PER HECTARE:** 50 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing; aging in 17 hl and 5 hl oak barrels for 12 months

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 4.000 – 0,75 lt. Bottles

**TYPE:** dry red

**COLOUR:** intense ruby red with purple hues

**BOUQUET:** full-bodied, wild berries emerge from a vegetal background, with green pepper, and spicy notes

**TASTE:** dry, full-bodied, and well-structured

**SERVE WITH:** venison and game

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PETRUCCO



# 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:** spurred cordon and "cappuccina" (double-arched)

**YIELD PER HECTARE:** 50 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing; aging in small oak barrels for 12 months

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 4.500 – 0,75 lt. Bottles

**TYPE:** dry red

**COLOUR:** ruby red

**BOUQUET:** intense and persistent bouquet ranging from red berries to spices (tobacco, cocoa)

**TASTE:** harmonious, elegant, and fresh

**SERVE WITH:** fresh cheese, meat, and eel dishes

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# Refosco dal peduncolo rosso

DOC | Friuli Colli Orientali

**VINE:** Refosco dal Peduncolo Rosso

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

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

**TRAINING SYSTEM:** spurred cordon and "cappuccina" (double-arched)

**YIELD PER HECTARE:** 65 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30° C to completion of alcoholic fermentation, soft pressing, 12-month aging in small oak barrels

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 6.000 – 0,75 lt. Bottles

**TYPE:** dry red

**COLOUR:** intense ruby red with purple hues

**BOUQUET:** Fragrant and fruity, reminiscent of raspberry, marasca cherries, plums, and blackberry

**TASTE:** vigorous, with fine tannins, persistent and excellent structure

**SERVE WITH:** cured-raw and cured-cooked meat, game



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PETRUCCO

*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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PETRUCCO

*ronco di paolo*



# Refosco dal peduncolo rosso

DOC | Friuli Colli Orientali

**VINE:** Refosco dal Peduncolo Rosso

**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:** 2.600 – 0,75 lt. Bottles

**TYPE:** dry red

**COLOUR:** lively ruby red

**BOUQUET:** intense, fruity aromas (raspberry, currant, blueberry, and blackberry) blending with spicy notes (coffee, liquorice, and star anise)

**TASTE:** dry and crispy in the mouth

**SERVE WITH:** fatty meat, venison, and game

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PETRUCCO

*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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**PETRUCCO**

*ronco di paolo*



*Pignolo*

DOC | Friuli Colli Orientali

**VINE:** Pignolo

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

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

**TRAINING SYSTEM:** Guyot – 8-10 buds

**YIELD PER HECTARE:** 15 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 36-month aging in small oak barrels

**MALOLACTIC FERMENTATION:** no

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

**TYPE:** dry red

**COLOUR:** deep ruby red

**BOUQUET:** dense and compact: initial notes of cherry, black cherry, and blackberry, with a spicy finish (liquorice, cocoa, tobacco)

**TASTE:** dense and creamy, tannins well-balanced by the excellent structure, softened by aging

**SERVE WITH:** red meat, game, mature cheese

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