



PETRUCCIO



CABERNET FRANC | 2011

azienda agricola petruccio

Di Lina e Paolo Petruccio s.s.
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DOC | Colli Orientali del Friuli

VINE:

100% Cabernet Franc grapes

PRODUCTION AREA:

Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS:

Eocenic hills with typically marlous soil

GROWING SYSTEM: spurred cordon

YIELD PER HECTARE: 50 hl

GRAPE HARVEST: manual harvesting and selection

VINIFICATION SYSTEM:

maceration at 28°-30°C until ending of alcoholic fermentation, soft crushing; aging in oak barrels of 17 hl and 5 hl for 10-12 months

ALCOHOL: 13.84% vol.

TOTAL ACIDITY:

5.30 gr/l

pH:

3.59

MALOLACTIC: 100%

OVERALL PRODUCTION: 5.500 bott. 0.75 lt each

TYPE: dry red

COLOUR:

ruby red with shades of purple

BOUQUET:

ample bouquet, an aroma of wild berries emerges over a vegetal background, green pepper and spicy smells

TASTE:

dry, full-bodied and well-structured

SERVE WITH: venison