



PETRUCCIO

Riserva ronco del balbo



MERLOT | 2010

azienda agricola petruccio

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

VINE:

95% Merlot grapes, 5% local vine

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocenic hills with typically marlous soil;
southern exposure; 50 year old vineyard

GROWING SYSTEM: Guyot with 8 buds

YIELD PER HECTARE: 30 hl

GRAPE HARVEST: manual harvesting and selection

VINIFICATION SYSTEM:

maceration at 28°-30°C until ending of alcoholic
fermentation, soft crushing; 24 month aging in small
oak barrels for

ALCOHOL: 14.41% vol.

TOTAL ACIDITY:

5.00 gr/lt

pH:

3.74

MALOLACTIC: 100%

OVERALL PRODUCTION: 1.000 bott. 0.75 lt each

TYPE: dry red

COLOUR: intense ruby red

BOUQUET:

ample and persistent, revealing wild berries, moss,
pepper, cedar wood and vanilla

TASTE:

elegant and lingering on the palate, well-structured

SERVE WITH:

roasted meats, truffle dishes