



PETRUCCIO

Riserva ronco del balbo



PIGNOLO | 2009

azienda agricola petruccio

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DOC | Colli Orientali del Friuli

VINE:

100% Pignolo grapes

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocenic hills with typically marlous soil

GROWING SYSTEM: Guyot with 18-10 buds

YIELD PER HECTARE: 15 hl

GRAPE HARVEST: manual harvesting and selection

VINIFICATION SYSTEM:

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

ALCOHOL: 14.64% vol.

TOTAL ACIDITY:

5.10 gr/lt

pH:

3.89

MALOLACTIC: 100%

OVERALL PRODUCTION: 2.000 bott. 0.75 lt each

TYPE: dry red

COLOUR: deep ruby red

BOUQUET:

complex and rich flavours, the initial fruit impressions
of cherry, black cherry and blackberry are followed by
spices (liquorice, cocoa, tobacco)

TASTE:

dense and creamy, it coats the palate. Its tannins,
whose vigour becomes softer by aging, are nicely
balanced by the excellent structure

SERVE WITH:

red meat, venison, matured cheese