



PETRUCCIO

Riserva Ronco del Balbo



REFOSCO DAL
PEDUNCOLO ROSSO | 2009

azienda agricola petruccio

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DOC | Colli Orientali del Friuli

VINE:

100% Refosco del Peduncolo Rosso grapes

PRODUCTION AREA:

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

SOIL CHARACTERISTICS:

Eocenic hills with typically marlous soil; southern exposure

GROWING SYSTEM: Guyot with 8 buds

YIELD PER HECTARE: 35 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

ALCOHOL: 14.98% vol.

TOTAL ACIDITY:

5.22 gr/lt

pH:

3.78

MALOLACTIC: 100%

OVERALL PRODUCTION: 3.000 bott. 0.75 lt each

TYPE: dry red

COLOUR: lively ruby red

BOUQUET:

intense fragrances of fruit (red fruits such as raspberry and currant, black fruits such as blueberry and blackberry) perfectly mixed with spicy flavours (coffee, liquorice and star anise)

TASTE:

dry and crispy in the mouth, for a pleasant finish

SERVE WITH:

red meat and venison