

Petro Vaselo

The soul of our soil



ALB DE PETRO VASELO

2017

GEOGRAPHICAL ASPECTS:

The vineyards for the production of the Alb de Petro Vaselo wine are located in a valley close to a locust tree forest which extends over a surface of 5 ha.

Coordinates: 45°50'08" N; 21°35'29" E

Altitude: 170 m over sea level

Climate: Continental (-15°C in winter; +40°C in summer)

Soil: Weakly acid, clayey-marshy soil

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Chardonnay/ Riesling Italian

Treatment of soils: summer works and fertilization with green fertiliser at the end of autumn/beginning of winter. The fertilization with green fertiliser foresees the cultivation of different herbaceous plants to enrich the soil with organic materials.

Treatment of grape vines: All the maintenance works of the grape vines are done by hand, in order to respect the individual characteristics of each and every plant.

Cultivation system: Guyot system, with 5,550 plants/ha

Production: 580 ml/plant

WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation in stainless steel tank for 15 days

Clarification by laying down of the fine sediment, until bottling

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 13.5%

Acidity: 6.15 g/l

Sugar: < 1.00 g/l

Aging in bottles: 2 months

To keep at 12°C, in a dry and dark place

Served at 14°C

Suited for: vegetable or fish, sea fruit based foods, Burduf cheese

Packaging: Caseloads with 6 bottles of 0.75 litres (31x26x18h cm) weight 8.2 kg;

1 Europalet (120x80x185h cm) with 600 bottles of 0.75 litres, weight 824 kg

