

# Petro Vaselo

The soul of our soil



## ROSE DE PETRO VASELO

2016

### GEOGRAPHICAL ASPECTS:

The Pinot Noir vineyard for the production of Rose de Petro Vaselo is located on the top of a hill with west exposure.

**Coordinates:** 45°49'54"N; 21°34'58"E

**Altitude:** from 142 at 171 m over sea level

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

**Soil:** Weakly acid, clayey-marshy soil

**Rainfall:** 600 – 800 mm each year

### VINEYARDS:

**Variety:** Pinot Noir

**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. Great focus on trimming in order to avoid diseases.

**Cultivation system:** Guyot system, with 5.000 plants/ha

**Production:** 700 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 Reças

**Alcohol:** 12%

**Acidity:** 6.98 g/l

**Sugar:** 1.80 g/l

**Aging in bottles:** 3 months

**To keep** 12°C in a dry and dark place

**Served** at 14°C

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

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

