

# Petro Vaselo

The soul of our soil



## KOTYS

2013

### GEOGRAPHICAL ASPECTS:

The vineyards dedicated for the production of the sparkling wine obtained by traditional method are located at the base of a hill with eastern exposure.

**Coordinates:** 45°50'08" N; 21°35'29" E

**Altitude:** 150 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:** 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.

**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 tanks for 15 days

Aging on yeasts until the draw

Period of refermentation and aging in bottles of 60 months

### GENERAL DATA:

**Alcohol:** 12%

**Acidity:** 6.08 g/l

**Sugar:** <1 g/l

**Aging in bottles:** 2 months

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

**Served** at 12 - 14°C

**Suited for:** vegetables or fish, raw seafood, cheese

**Packaging:** Caseloads with 6 bottles of 0.75 litres (30,5x21x31h cm), weight 9.8 kg

