



The soul of our soil



PV ORANGE

2017

GEOGRAPHICAL ASPECTS:

The vineyards of Riesling Italian used to produce the PV Orange wine are located on a hill with south-eastern exposure.

Coordinates: 45°49'55"N, 21°35'239"E

Altitude: 215 m over sea level

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

Soil: Red, ferrous soil

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Riesling Italian

Treatment of soils: summer work and autumn-winter green manure. The green manure is the cultivation of different essences that serve to give organic substance to the soils.

Treatment of grape vines: the entire management of the leaf wall is manual. The plants undergo two bunches of grape clusters, one at veraison and one pre-harvest, in order to concentrate the aromatic and polyphenolic matrix as much as possible.

Cultivation system: Guyot with 6.250 plants/ha

Production: 400 ml/plant

WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Maceration in contact with the skins in small stainless steel container for 60 days. After racking, the wine is refined on the fine wooden lees, with frequent batonnage. No sulfurous added in any production step.

GENERAL DATA:

Designation: DOC Reçaş

Alcohol: 14.5%

Acidity: 5.78 g/l

Sugar: 2.84 g/l

Aging in wooden barrels: 6 months

Aging in bottles: 2 months

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

Served at 14°C

Suited for: red meat and venison

Packaging: Cardboard boxes with 6 bottles of 0.75 litres (29x27x20h cm), weight 9.5 kg

