



The soul of our soil



## PV ORANGE

2020

### 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°35'23"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:** spring tillage and cultivation of different herbaceous plants to enrich the soil with organic materials in autumn

**Treatment of grape vines:** the plants are managed entirely by hand and the phytosanitary treatments follow the indications of organic viticulture. During the summer, the fruit load is reduced to increase the quality of the grapes. For production of this wine only the best bunches from each plant are harvested.

**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 tank for 60 days. After racking, the wine is refined on the fine wooden lees, with frequent batonnage. No additional sulphites added during the winemaking process.

### GENERAL DATA:

**Designation:** DOC Reçaş

**Alcohol:** 14.5%

**Acidity:** 5.3 g/l

**Sugar:** 4.6 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

