



The soul of our soil



PV ORANGE

2021

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: IG Viile Timișului

Alcohol: 14.5%

Acidity: 5.07 g/l

Sugar: 3.76 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

1 Europalet (120x80x170h cm) with 360 bottles of 0.75 lt., weight 630 kg

