

Petro Vaselo

Maletine 2017

GEOGRAPHICAL ASPECTS:

Maletine is the most uncommon vineyard of the company. It covers a surface of 0.98 ha and is situated on the most fraught in limestone hillside of one of our hills. The terrain is chalky; as such the roots of the plants extract a great quantity of minerals. The top of the vineyards offers a very spectacular view. A true clos.

Coordinates: 45°50'04" N; 21°35'04" E

Altitude: 157 - 177 m over sea level

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

Soil: Chalky soil

Rainfall: 600 - 800 mm each year

VINEYARDS:

Varieties: Chardonnay

Treatment of soils:

- Summer works and fertilization with green fertiliser at the end of autumn/beginning of winter.
- This soil type makes the extraction of the nutrients by the grape vine difficult, and, as a result, the production is quantitatively limited.

Treatment of Grape Vines:

- All maintenance works of the grape vines are done by hand.
- The grape vine is trimmed so as to produce the smallest number of clusters possible in order to avoid the problems caused by excessive loading.

Cultivation system: Guyot system, with 3,968 plants/ha

Production: 400 ml/plant

WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries
- Fermentation for 15 days in small holders
- Clarification in barrels for 6 up to 8 months.

GENERAL DATA:

Designation	DOC Recas
Alcohol	13.5%
Acidity	6 g/l
Sugar	3.61 g/l
Aging in wooden barrels	6 months
Aging in bottles	2 weeks
To keep	at 12°C, in a dry and dark place
Serving temperature	at 14°C
Suited for	fish based foods
Packaging	caseloads with 6 bottles (0.75 litres), (31,5x26x18h cm) 8.2 kg 1 Europalet (120x80x185 cm) - 600 bottles (0.75 lt), 824 kg

