

Petro Vaselo

The soul of our soil

ROSE DE PETRO VASELO 2016

GEOGRAPHICAL ASPECTS:

The Pinot Noir vineyard for the production of Rose de Petro Vaselo is located

on the top of a hill with west exposure.

Coordinates: 45°49'54"N; 21°34'58"E

Altitude: from 142 at 171 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 for 15 days in small holders
- Clarification by laying down of the fine sediment, until bottling

GENERAL DATA:

| | |
|---------------------|--|
| Designation | DOC Reçaş |
| Alcohol | 12% |
| Acidity | 6.98 g/l |
| Sugar | 1.8 g/l |
| Aging in bottles | 3 months |
| To keep | at 12°C, in a dry and dark place |
| Serving temperature | at 14°C |
| Suited for | vegetable or fish, sea fruit based foods, cheese caseloads with 6 bottles (0.75 litres), |
| Packaging | (31x26x18h cm) 8.2 kg |

