

Petro Vaselo

The soul of our soil

ROSE DE PETRO VASELO

2017

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 Recaş
Alcohol	13%
Acidity	6.38 g/l
Sugar	< 1.00 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 1 Europalet (120x80x185 cm) – 600 bottles (0.75 lt.), 824 kg

