

# Petro Vaselo

The soul of our soil

## ROȘU DE PETRO VASELO 2019

### GEOGRAPHICAL ASPECTS:

Roșu de Petro Vaselo wine is born from vineyards which are gently laid on an amphitheatre shape hillside with southern exposure. From all the vineyards of the company, these are harvested the last.

Coordinates: 45°50'08" N; 21°35'29" E

Altitude: 190 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: Cabernet Sauvignon

Treatment of soils:

- Spring tillage and cultivation of different herbaceous plants to enrich the soil with organic materials in autumn

Treatment of Grape Vines:

- All maintenance works of the grape vines are done by hand.
- The plants are managed entirely by hand and the
- phytosanitary treatments follow the indications of organic viticulture

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

Production: 900 ml/plant

### WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries
- Fermentation in tanks made of steel or wood for 30 days
- Malolactic fermentation and clarification in tanks made of steel for 6 up to 12 months.

### GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	14.5%
Acidity	5.00 g/l
Sugar	4.00 g/l
Aging in bottles	3 months
To keep	at 12°C, in a dry and dark place
Serving temperature	at 16°C
Suited for	truffle or aromatic plant based foods, cooked on spit and barbecue
Packaging	caseloads with 6 bottles (0.75 litres), (31,5x26x18 cm) 8.2 kg 1 Europalet (120x80x190 cm) – 720 bottles (0.75 lt.), 990 kg

