

Petro Vaselo

ROȘU DE PETRO VASELO

2021

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°50'11"N; 21°35'13"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% |
| Acidity | 5.5 g/l |
| Sugar | 3 g/l |
| Aging in bottles | 6 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 caseloads with 6 bottles (0.75 litres), (31,5x26x18h cm) 8.2 kg |
| Packaging | 1 Europalet (120x80x190 cm) – 720 bottles (0.75 lt.), 990 kg |

