

Petro Vaselo

The soul of our soil

ROSE DE PETRO VASELO 2019

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:

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

Treatment of Grape Vines:

- the plants are managed entirely by hand and the phytosanitary treatments follow the indications of organic viticulture.

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 in stainless steel tank for 20 days
- Clarification by laying down of the fine sediment, until bottling

GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	12.5%
Acidity	6.5 g/l
Sugar	4 g/l
Aging in bottles	2 month
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

