Petro Vaselo

The soul of our soil

PV Winery Edition 2020

GEOGRAPHICAL ASPECTS:

The two vineyards of Sauvignon Blanc and Muscat Ottonel are located on a slightly hilly plain with southern exposure. The Chardonnay vineyard is located on top of a hill with a south-east exposure.

Coordinates: 45°13'05.5"N, 21°26'08.6"E
45°50'08.8"N, 21°35'28.9"E

Altitude: 148 m over sea level
215 m over sea level

Climate: Continental (-15°C in winter; +40°C in summer)

Soil: Clayey/silty soil - Sauvignon Blanc and Muscat Ottonel
Calcareous soil - Chardonnay

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Sauvignon Blanc, Muscat Ottonel, Chardonnay

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. During the summer the fruit load is reduced to increase the quality of the grapes. For production of this wine only the best bunches from each plant are harvested.

Cultivation system: Guyot with 3.500 plants/ha for Sauvignon Blanc and Muscat Ottonel. Guyot with 6.250 plants/ha for Chardonnay.

Production: 400 ml/plant

WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries maceration in contact with the skins in small stainless steel container for 60 days.
- After racking, the wine is refined on the fine wooden lees, with frequent batonnage.

GENERAL DATA:

Designation	IG Viile Timişului
Alcohol	13%
Acidity	6 g/l
Sugar	7.8 g/l
Aging in wooden barrels	6 months
Aging in bottles	2 months
To keep	at 12°C, in a dry and dark place
Serving temperature	at 14°C
Suited for	vegetable, fish, sea fruit based foods
Packaging	caseloads with 6 bottles (0.75 litres), (29x27x20h cm) 9.5 kg