

Petro Vaselo

The soul of our soil

PV Orange

2017

GEOGRAPHICAL ASPECTS:

The vineyards of Riesling Italian used to produce the PV Orange wine are located on a hill with south-eastern exposure.

Coordinates: 45°49'55"N, 21°35'239"E

Altitude: 215 m over sea level

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

Soil: Red, ferrous soil

Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Riesling Italian

Treatment of soils:

- Summer work and autumn-winter green manure.
- The green manure is the cultivation of different essences that serve to give organic substance to the soils.

Treatment of Grape Vines:

- The entire management of the leaf wall is manual.
- The plants undergo two bunches of grape clusters, one at veraison and one pre-harvest, in order to concentrate the aromatic and polyphenolic matrix as much as possible.

Cultivation system: Guyot with 6.250 plants/ha

Production: 400 ml/plant

WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries
- Maceration 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.
- No sulfurous added in any production step.

GENERAL DATA:

Designation	DOC Reçaş
Alcohol	14.5%
Acidity	5.78 g/l
Sugar	2.84 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

