

# Petro Vaselo

The soul of our soil

## PV Orange

### 2019

#### 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:

- 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 plan are harvested.

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%
Acidity	6 g/l
Sugar	4 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	red meet and venison
Packaging	caseloads with 6 bottles (0.75 litres), (29x27x20h cm) 9.5 kg

