

# Petro Vaselo

The soul of our soil

## ALB DE PETRO VASELO 2024

### GEOGRAPHICAL ASPECTS:

The vineyards dedicated to the production of Alb de Petro Vaselo are in a valley bordering a 5-hectare black locust forest, creating a favorable microclimate for balanced grape ripening.

Coordinates: 45°50'08" N; 21°35'29" E  
45°49'57" N; 21°35'08" E

Altitude: 170 m above sea level

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

Soil: Slightly acidic, clay--marshy soil

Annual Rainfall: 600 – 800 mm

### VINEYARDS:

Varieties: 75% Chardonnay, 25%, Riesling Italian

Soil Management:

- Spring tillage and cultivation of nutrient-rich herbaceous plants to enhance the organic matter in the soil during autumn

Vine Management:

- All vineyard operations are carried out by hand. Phytosanitary treatments follow the principles of organic viticulture.

Training System: Guyot system, with 5500 plants/ha

Production Yield: 580 ml/plant

### WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and berries
- Fermentation in stainless steel tanks for 20 days
- Natural clarification through fine lees settling prior to bottling.

### GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	13%
Total Acidity	5.8 g/l
Residual Sugar	2 g/l
Bottle aging	3 months
Storage	at 12°C, in a dry and dark place
Serving Temperature	at 14°C
Food Pairing	vegetables dishes, fish, seafood, burduf cheese
Packaging	Cardboard boxes with 6 bottles (0.75 litres), (32 5x23x16,5 cm) 8.2 kg
	1 EUR-pallet (120x80x185 cm) – 360 bottles (0.75 l.), 990 kg

