

Petro Vaselo

The soul of our soil

PV Orange

2023

GEOGRAPHICAL ASPECTS:

The Riesling Italian vineyards used to produce PV Orange are located on a hillside with south-eastern exposure.

Coordinates: 45°49'55"N, 21°35'23"E

Altitude: 215 m above sea level

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

Soil: Red, ferrous soil

Annual Rainfall: 600 – 800 mm

VINEYARDS:

Varieties: 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.
- During summer, crop thinning is carried out to improve grape quality. Only the best clusters from each vine are selected for this wine.

Training System: Guyot system, 6.250 plants/ha

Production Yield: 400 ml/plant

WINE CELLAR:

- Hand-harvested grapes
- Manual selection of grape clusters and berries
- Skin-contact maceration in small stainless-steel tanks for 60 days.
- After racking, the wine is refined on fine lees with frequent bâtonnage. No additional sulphites are added during the winemaking process.

GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	14%
Total Acidity	5.8 g/l
Residual Sugar	1.6 g/l
Aging in wooden barrels	6 months
Bottle aging	2 months
Storage	at 12°C, in a dry and dark place
Serving Temperature	at 14°C
Food Pairing	red meat and venison
Packaging	Cardboard boxes with 6 bottles (0.75l), (29x27x20 cm) 9.5 kg 1 EUR-pallet (120x80x170 cm) – 360 bottles (0.75l), 630 kg

