

Petro Vaselo

The soul of our soil

ROSE DE PETRO VASELO

2024

GEOGRAPHICAL ASPECTS:

The Pinot Noir vineyards to produce Rose de Petro Vaselo are located on the top of a hill with west-facing exposure.

Coordinates: 45°49'54" N; 21°34'58" E

Altitude: from 142 to 171 m above sea level

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

Soil: Weakly acidic, clayey-marsh soil

Annual Rainfall: 600 – 800 mm each year

VINEYARDS:

Varieties: Cabernet Sauvignon

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 5,000 plants/ha

Production Yield: 700 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	vegetable or fish, sea fruit based foods, 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

