

Petro Vaselo

The soul of our soil

PETRO VASELO ROȘU

2024

GEOGRAPHICAL ASPECTS:

Roșu de Petro Vaselo comes from vineyards gently laid out on an amphitheater-shaped hillside with southern exposure. These vineyards are the last to be harvested among all the company's plots.

Altitude: 190 m above sea level

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

Soil: Slightly acidic, clay--marsh soil

Annual Rainfall: 600 – 800 mm

VINEYARDS:

Varieties: Varieties: 60% Cabernet Sauvignon, 30% Merlot, 10% Fetească Neagră

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 3,968 plants/ha

Production Yield: 900 ml/plant

WINE CELLAR:

- Hand-harvested grapes.
- Manual selection of grape clusters and berries
- Fermentation in stainless steel tanks for 30 days
- Malolactic fermentation, aging, and bâtonnage in stainless steel tanks from 3 up to 6 months

GENERAL DATA:

Designation	IG Viile Timișului
Alcohol	15 %
Total Acidity	5.35 g/l
Residual Sugar	1.98 g/l
Bottle aging	3 months
Storage	at 12°C, in a dry and dark place
Serving Temperature	at 16°C
Food Pairing	truffle-based or aromatic herb dishes, spit-roasted and barbecued foods
Packaging	Cardboard boxes with 6 bottles (0.75 litres), (32,5x 23,5x16,5 cm) 8.2 kg
	1 EUR-pallet (120x80x175cm) – 600 bottles (0.75 l.), 850 kg

