



VIGNA[®] PETRUSSA

DRY WHITE WINE

FRIULANO

D.O.C. FRIULI COLLI ORIENTALI

From native grapes of Tocai Friulano, this wine is made in stainless-steel tanks and refined in wooden barrels. Bright straw yellow, delicate bouquet bursting with field flowers. The palate is full, with pleasant almond hints. Environment friendly techniques used.



GRAPE VARIETY: 100% Tocai Friulano, native grape

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha – 60q/ha

GROWING METHOD: guyot

HARVEST: manual harvesting in crates



VINIFICATION: slight cold maceration, soft pressing

REFINING: in big wood barrels



ALCOHOL: depending on the vintage, it may vary from 13,5% to 14,5%

SERVING T°/F°: 10°–12°C (50°–54°F)



AROMA: Delicate bouquet bursting with field flowers and green apple



TASTE: The plate is full, elegant intense, velvety with bitter almond aftertaste



PAIRINGS: European food: starters, cured ham, velouté, risotto, fish-based dishes and white meat

International food: chicken noodles, Pad Thai, curry dishes, chicken tandoori and sushi

BODY



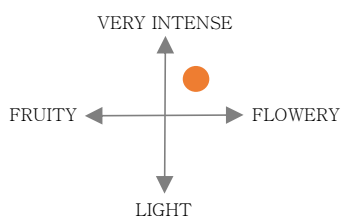
PERSISTENCY



TANNINS



SWEETNESS



AWARDS

FRIULANO 2024

- SLOW WINE: TOP WINE
- VINIBUONI D'ITALIA: 4 stars ★★★★★
- WINES CRITIC: 90/100 points
- VITAE AIS: 3 shoots out of 4

FRIULANO 2023

- VINIBUONI D'ITALIA: 4 stars ★★★★★
- SLOW WINE: mention
- GAMBERO ROSSO: 2 glasses



v i t a e



VIGNA PETRUSSA

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