



VIGNA
PETRUSSA

FRIULI VENEZIA GIULIA_ITALY

VIGNA PETRUSSA

VIGNA PETRUSSA is a boutique family winery producing mainly indigenous wines for more than 150 years. For the last **3 generations women** have been the winemakers. We can say that our wines have a feminine touch!

We follow every single phase of the production with meticulousness, lots of patience and hard work. We put our heart and soul in each bottle we make: tradition is the foundation of what we do, intertwined with the rhythms of nature and the moon cycles. Nevertheless we constantly embrace new technologies and innovative procedures to ensure the highest quality.

Our wines are the true expression of their terroir and of the grape they are made of.

We have **8 hectares** of land, where we produce around 40,000 bottles per year. Our focus is on wines from indigenous grapes (Ribolla Gialla, Friulano, Malvasia, Refosco dal peduncolo rosso, Schioppettino), besides Sauvignon, Cabernet Franc and the red blend, for a total of 15 different wines.

Our winery is located in one of the best wine-making corners of Italy, within the Colli Orientali del Friuli appellation area (North-East of Italy). The natural amphitheater, crossed by the Judrio River, creates the perfect environment for vines to grow. Furthermore the high excursion of temperature, the constant northern winds and the marl-sandstone soil called "ponka" – rich in minerals – provide our grapes with unique perfumes, flavors and colors.

VIGNA PETRUSSA is certified [SQNPI sustainable & environmentally friendly wines](https://www.sqnpi.it).

This is us: Love, Passion, Meticulous work and Strong Character, just like the wines we make.

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www.vignapetrussa.it

SUSTAINABLE &
ENVIRONMENTALLY
FRIENDLY WINES



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



SAKURA
Japan Women's Wine Awards



falstaff



vinous



vino



SCHIOPPETTINO

the forgotten grape

A thousand year old story, native red wine unique by nature: this is Schioppettino di Prepotto. Mentions of grapes of Schioppettino date back to the XIII Century, as written in some documents found in the Castle of Albana di Prepotto.

From 70' this grape has been recovered from oblivion and used to make a high quality red wine able to perfectly express its territory with great personality. Since 2002 the "Schioppettino di Prepotto winemakers association" promotes and protects the wine and our territory. During the first administration presided by Hilde Petrusa a new process was launched in order to identify the best strategies to cultivate Schioppettino grapes in the land of Prepotto. A very restrictive production regulation was developed, establishing low yields of grapes per plant and the possible use of indigenous yeasts. Output of this job was the creation of the Subzone "Schioppettino di Prepotto" by the Ministry of Agriculture in 2008.



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SCHIOPPETTINO RiNera & SCHIOPPETTINO di PREPOTTO



SCHIOPPETTINO RiNera _ From autochthonous grapes of Schioppettino. Deep ruby red with light violet hues. Vinous and fragrant bouquet followed by red berries, viola odorata and spicy texture. Fresh and vibrant.

Refined in stainless-steel tanks for 12 months.

Excellent with cold cuts, soup, roast meat and fish cooked in sauce.



SCHIOPPETTINO DI PREPOTTO _ Made from selected autochthonous grapes of Schioppettino, finding their cradle in the village of Albana di Prepotto. great expression of its territory, this high-quality red wine shows its best features exactly in this area. Ruby red color with purple hues. Vibrant and persistent bouquet recalling pieces, ired berries and cyclamen. the palate is full, elegant and complex, makes with authentically varietal pungency. Very good balance between aromas and flavours.

Refined in wood barrels for 24 months and 12 months in bottle.

Excellent with mushroom soup, truffles, fermented cheese, roast meat and wild game.

SCHIOPPETTINO



SCHIOPPETTINO 2019 _ DOC Friuli Colli Orientali
SPECIAL EDITION

SPECIAL EDITION

From indigenous Schioppettino grapes carefully selected by hand. A wine that speaks of its land, with a fine and elegant personality. The colour is intense ruby red. The bouquet is complex, where the natural spicy notes typical of the variety, the fruits of the undergrowth and cyclamen emerge. It is a wine that expresses all its softness and persistence on the palate.

It accompanies red meats, dishes with mushrooms and truffles, mature cheeses and noble game.

A creation of Hilde Petrusa, who has always been fascinated by Schioppettino grapes and in constant search of its best potential: this limited edition has been awarded the prestigious 3 GLASSES BY GAMBERO ROSSO.



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SCHIOPPETTINO di PREPOTTO **Riserva** & PERLA NERA



SCHIOPPETTINO DI PREPOTTO Riserva _ A varietal wine steeped with history from selected grapes of Schioppettino, produced in limited quantity and just in the best vintages. It is made with indigenous yeast, refined in tonneaux for 36 months and in bottle for 12 months.

The palate reflects the nose, resulting in a full body wine with the right amount of acidity and soft tannins to round it out.

Excellent with mushroom soup, truffles, fermented cheese, roast meat and wild game.



PERLA NERA _ From overripe Schioppettino native grapes. It is produced just on the best vintages and with a selection of the grapes. Ruby red with a garnet hue. Flavours of cinchona, mixed with peppers, cinnamon, licorice, a balsamic hint where mountain pine emerges, sweet spices, star anise and mulberry jam. A complex wine, sweet but not sweet, velvety, elegant, firmly structured. Very long and coherent back palate. Refined for 24 months in french oak barrique and 12 months in bottle.

Excellent with duck, wild game but also with dark chocolate.

SIGNATURE WINES



RICHENZA _ Cuvée made of grapes from old indigenous vines. Gold and yellow color. Lingering and well orchestrated bouquet with hints of wild exotic fruits, apricot, ripe peach and vanilla. The palate is soft, elegant velvety, full-bodied with good length. The wine reaches maturity three years after harvesting and it can go on refining for 5-6 years. Excellent with velouté, shellfish, roast fish, fermented cheese and meat tartare.



REBUSSON _ Cuvée of red grapes. A beautiful bright ruby red color, hints of small fragrant red fruits on the nose. In the mouth it is played on a good freshness that surrounds sweet, delicate and vibrant tannins. Soft and delicate closure, with great elegance and persistence. Excellent with roast meat, pork ribs, cooked fish in sauce, peking duck.

TOP SELECTION _ INDIGENOUS GRAPES



FRIULANO _ Dry white wine from indigenous grapes. Bright straw yellow, delicate bouquet bursting with fields flowers. The palate is full with pleasant sweet almond and yellow fruits hints. Harmonic and persistent.

Refined for 7 months in wood barrels.

Excellent as aperitif, good with cold cuts and fish based dishes.



REFOSCO DAL PEDUNCOLO ROSSO _ Dry red wine from native grapes. Deep purplish red and vinous, recalling dry summer hay and berries jam. Round palate with soft tannins. Hints of marasca cherry, licorice and ripe plum. Full-bodied, persistent and velvety.

Refined for 24 months in tonneaux and 12 months in bottle.

Good with various kinds of cold cuts, red roast meat, wild game and aged cheese.

INDIGENOUS GRAPES



RIBOLLA GIALLA _ Ribolla is a grape variety that loves the tops of the hills, well-drained, windy and mineral soils. Its maturation is slow, it is harvested in late September and this allows to develop elegant aromas and deepness. Greenish yellow colour, elegant bouquet with floral and mineral notes. The palate is vibrant and delicate.

Refined in stainless steel tanks for 6 months.

Excellent with starters, fish and vegetables based dishes, omelet and tempura.



MALVASIA _ An indigenous white wine with a Mediterranean character. An excellent expression of its land, this white wine is vinified partly in steel and partly in tonneaux. Bright yellow in colour with golden tones, it leaves on the palate memories of citrus fruits, aromatic herbs and exotic fruit. It opens fresh and delicate, and closes with good persistence and a typical aromaticity.

INTERNATIONAL WINES



SAUVIGNON _ Stainless steel vinification only. Straw yellow with bright green hues, lingering and vibrant bouquet recalling white peach, sage and tomato leaf. The palate is dry with typical varietal pungency. Long persistence.

Refined for 6 months in stainless-steel tanks.

Excellent with hors d'oeuvre, vegetable soup, egg-based dishes and fish.



CABERNET FRANC _ Deep ruby red, fruit driven bouquet bursting with flavors of black currant and raspberry, followed by mature plums and gentian texture. The palate is full and elegant with a typical herbaceous aftertaste. Full bodied and lingering wine with an underlying exuberance.

Refined for 24 months in wood barrels and 12 months in bottle.

It can be enjoyed with aged cheese, cold cuts, salami, roast red meat and wild game.

SWEET WINES



PICOLIT _ Conversation and meditation wine from a 50 years old vines of Picolit, native grape, cultivated on Santo Spirito hill over the Albana plain.

“Golden yellow in glass, disclosing its unmistakable personality at nose. Vibrant bouquet with liquor hints, flower driven, recalling exotic fruit and with melon notes. The palate is soft creamy, complex and well balanced. Elegant almond flavour finish”
(from “Ai Migliori vini d’Italia” by D’Agata).

Excellent with fermented cheese and foie gras.



DESIDERIO _ Blend of native grapes. Antique gold color with amber hues. Light fragrance recalling dried fruit and acacia honey with fumé and hazelnut hints. Very impressive flavor with a curious bitter-sweet tone reminding walnut and dates; savory and flowery driven.

Full aromatic framework, nearly bitter deep sweetness, ending with a fascinating contrast between almond brittle and nougat flavour. It combines well with fermented cheese, biscuits and jam tarts.



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