



# VIGNA<sup>®</sup> 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**



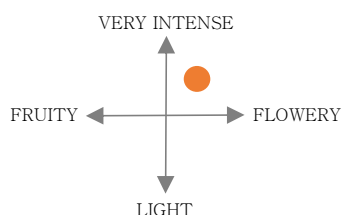
**PERSISTENCY**



**TANNINS**



**SWEETNESS**



AWARDS

### FRIULANO 2024

- SLOW WINE: TOP WINE
- VINIBUONI D'ITALIA: 4 stars ★★★★★

### FRIULANO 2023

- VINIBUONI D'ITALIA: 4 stars ★★★★★
- SLOW WINE: mention
- Gambero Rosso: 2 glasses

slow  
wine



VINI  
BUONI  
D'ITALIA

## VIGNA PETRUSSA

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