

Vigna Petrusa

Richenza, Malvasia Riesling Friulano 2021

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TASTING NOTE

Soft elegant, velvety, full-bodied with a good length

VITICULTURE

Sustainable (SQNPI certification)

VINIFICATION

Separate vinification for the different grapes. Tocai Friulano: fermentation with indigenous yeasts, maturation in large casks for 7 months; Malvasia Istriana: fermentation with selected yeasts, maturation in barriques for 12 months; Riesling Renano: fermentation with selected yeasts, maturation in steel for 12 months. Blending of the different wines.

FOOD MATCHING

velouté, shellfish, roast fish, fermented cheese, meat tartare, cured ham, Dim Sum, sushi, ceviche, tempura.

SIZE	75cl
VINTAGE	2021
ABV	14%
GRAPE VARIETIES	Malvasia Istriana (35%), Tocai Friulano (35%), Riesling Renano (30%)
CLOSURE	Natural Cork
SKU CODE	M2576121
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.35
TOTAL ACIDITY	5.36g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	M2576121