



# VIGNA<sup>®</sup> PETRUSSA

DRY WHITE WINE

## RICHENZA

I.G.T. VENEZIA GIULIA

Couvée of old white native grapes. Gold yellow colour; complex bouquet. The palate is soft and elegant, velvety and full bodied with a good length. The wine reaches full character 3 years after harvesting, and perfect maturation after 5/6 years. Environment friendly techniques used.



**GRAPE VARIETY:** from old native grapes of Friulano, Malvasia Istriana, Riesling Renano

**SOIL:** marl soil called "Ponka"

**ALTITUDE:** 100/150m on sea level

**DENSITY:** about 3500 plants/ha – 50q/ha

**GROWING METHOD:** guyot

**HARVEST:** manual harvesting in crates



**VINIFICATION:** separated for each grape, soft pressing

**REFINING:** in oak barrique and in bottle



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

**SERVING T°/F°:** 12°–15°C (53°–59°F)



**AROMA:** Exotic fruits, apricot, ripe peach and vanilla



**TASTE:** Soft elegant, velvety, full-bodied with a good length



**PAIRINGS:** European food: velouté, shellfish, roast fish, fermented cheese, meat tartare, cured ham  
International food: Dim Sum, sushi, ceviche, tempura

**BODY**



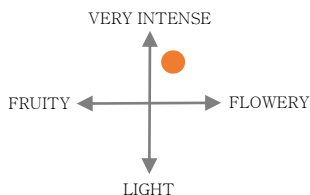
**PERSISTENCY**



**TANNINS**



**SWEETNESS**



### RICHENZA 2019

- GAMBERO ROSSO: 2,5 glasses 🍷 🍷
- SLOW WINE: mention
- THE WINE HUNTER: red medal
- SAKURA JAPAN: **GOLD MEDAL** 🏆
- MEININGER Top 100 Italian wines/ProWein 2023

### RICHENZA 2018

- JAMES SUCKLING: 91/100
- VINOUS: 90/100
- SAKURA JAPAN: **GOLD MEDAL** 🏆

AWARDS



vinous



slow  
wine



**VIGNA PETRUSSA**

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