



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



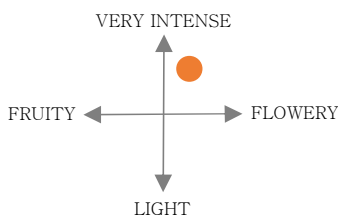
PERSISTENCY



TANNINS



SWEETNESS



RICHENZA 2020

- GAMBERO ROSSO: 2 glasses
- SLOW WINE: mention

RICHENZA 2019

- GAMBERO ROSSO: 2,5 glasses
- DECANTER: silver medal
- VINOUS: 91/100
- THE WINE HUNTER: red medal
- SAKURA JAPAN: **GOLD MEDAL**
- MEININGER Top 100 Italian wines/ProWein 2023

AWARDS



vinous



slow
wine



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