



# 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



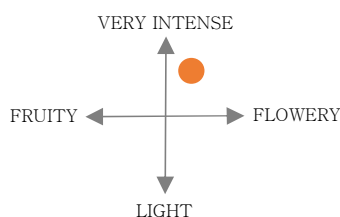
PERSISTENCY



TANNINS



SWEETNESS



AWARDS

### RICHENZA 2022

➤ DECANTER DWWA: 93/100

### RICHENZA 2021

➤ WINES CRITIC: 93/100

➤ VITAE AIS: 3 shoots out of 4

➤ GAMBERO ROSSO: 2 bicchieri 🍷🍷



vinous



slow  
wine



**VIGNA PETRUSSA**

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