

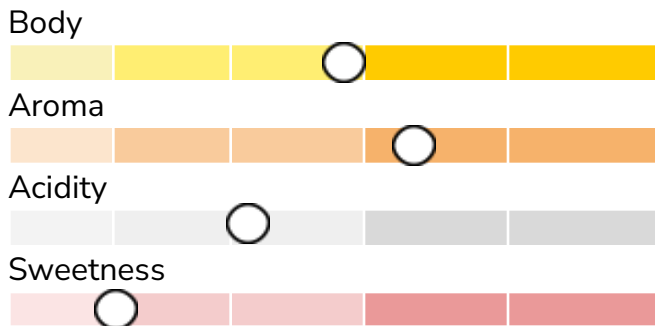
## Petro Vaselo Orange

### Recas, Romania

Petro Vaselo is a property that spans 172 hectares, out of which 42 hectares are dedicated to vineyards. The hills on the property are arranged like an amphitheater, which creates an ideal microclimate for the vines to grow. The primary objective is to obtain high-quality grapes while being mindful of the environment. For instance, no herbicides are used on the property. Instead, herbs are planted throughout the vineyards to control weeds and nourish the soil. In addition, all vineyard management activities are carried out by hand to guarantee the highest quality.

### Tasting Notes

Made from a small cru of Italian Riesling, it offers a great range of flavors, due to the maceration on the skins. Aromas of apricot, white flowers and candied citrus which are confirmed in taste and smell. A full-bodied wine that has an enveloping structure, a balanced acidity and an incredible aftertaste persistence.



### Food Pairing & Enjoyment

Pair with stewed meats like chuck roast on polenta. Serve at 45-55°F.

### Technical Data

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Vintage:	2020
Varietals:	Italian Riesling
Vinification	Hand-picked grapes. Manual selection. Maceration in contact with the skins in small stainless steel tank for 60 days. After racking, the wine is refined on the fine wooden lees, with frequent batonnage. No additional sulphites added.
Vineyard:	Clayey and Calcareous soil
Elevation:	705 ft/ 215m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging	6 months barrel, 2 months in bottle
Alcohol:	14.5%
Residual sugar:	1.6g/l
Acidity	5.8 g/l