

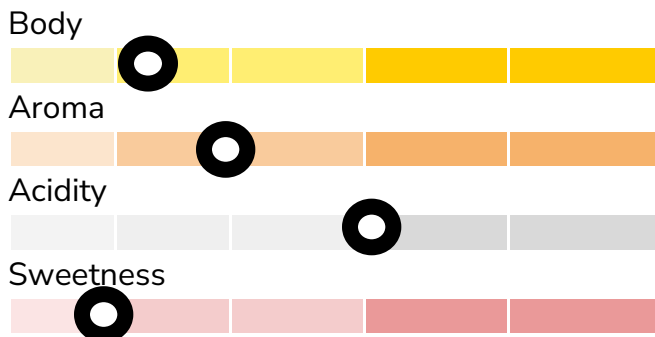
Petro Vaselo Rose

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

Pale salmon pink color. Delicate aromas of violets, peaches, and citrus. The wine is refreshing with citrus and peach flavors. It has a hint of sweetness balanced by strong acidity.



Food Pairing & Enjoyment

Serve well chilled at around 55°F. Pair with appetizers, salads, and salty cheeses.

Production area:	DOC Recas
Appellation:	IG Viile Timisului
Varietals:	100% Pinot Noir
Vinification	Stainless steel tank for 20 days
Vineyard:	Clayey-marshy soil
Elevation:	450 feet/140 m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging	3 months in bottle
Alcohol:	12%
Residual sugar:	3.5g/l
Acidity	6.9g/l

Technical Data