

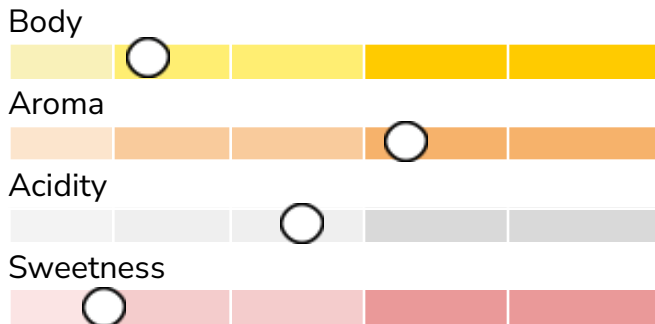
Petro Vaselo Alb

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 yellow color with hints of green. Aromas of white flowers, lychee, and papaya. It has fresh acidity on the palate, it is full-bodied with tropical fruit flavors.



Food Pairing & Enjoyment

Serve at 57°F, pair with vegetables, seafood dishes, and sheeps milk cheese.

Technical Data

Production area:	Recas
Appellation:	IG Viile Timisului
Varietals:	70% Chardonnay, 30% Italian Riesling
Vinification:	Fermentation in stainless steel for 20 days
Vineyard:	Clayey-marshy soil
Elevation:	560 feet, 170m
Harvest:	Hand-harvested
Farming:	Biodynamic
Aging:	Aged in bottle for 4 months
Alcohol:	13.5%
Residual sugar:	4g/l
Acidity:	6g/l