



Petrucco Cabas

Friuli Colli Orientali, Italy

Founded by Paolo Petrucco and his wife Lina Zoffi, the winery is located in the southern part of Friuli Colli Orientali DOC in the small town of Buttrio in Monte. They have 35 hectares of land, of which 20 are planted with vines. The winery follows modern practices while being respectful of tradition. Flavio Cabas is the oenologist who along with the Petrucco family follows the entire process with a hands-on approach. They produced 16 different labels of which 10 are white wines and 6 red.

Tasting Notes

Straw yellow color. Aromas of flowers, citrus, and exotic fruit. On the palate, it is creamy with a citrus aftertaste. Long and persistent finish.

Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Serve with white meat bolognese, grilled fish, white meat main courses, and medium-aged cheese.

Technical Data

Production area:	Buttrio in Monte
Vintage:	2019
Appellation:	Friuli Colli Orientali
Varietal:	Malvasia, Chardonnay, Sauvignon, Friulano
Vinification:	Malvasia and Chardonnay are fermented and refined in 400-l barrels; Friulano and Sauvignon are fermented and refined in steel tanked
Aging	3 months
Soil:	Eocene hills, typically marly soil
Harvest:	Manual
Alcohol:	13.6%