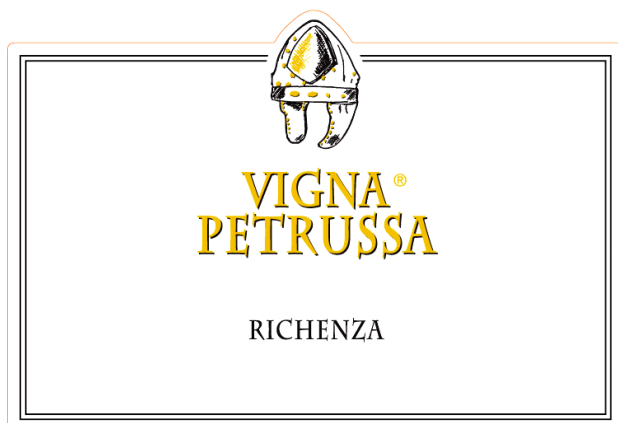


I.G.T. VENEZIA GIULIA
BIANCO / WHITE
RICHENZA



Cuvée made of grapes from old indigenous vines, giving life to an ancient flavoured and coloured wine. Aristocratic, recalling good things of past times. Golden yellow color. Fine, lingering and well-orchestrated bouquet with hints of wild exotic fruits, apricot, ripe peach and vanilla. The palate is soft elegant, velvety, full bodied with a good length. This wine reaches full character 3 years after harvesting and its ripeness plateau gives it the ability to cellar for 5-6 years. Excellent with lean hors d'oeuvre, velouté, shellfish, roast fish, fermented cheese and meat tartare. Serving temperature: 12° - 14° C.

Environmentally friendly techniques used.

TECHNICAL REMARKS

HARVEST: hand harvest in crates
SOIL: marl soil
ALTITUDE: 150 m on sea level
GROWING SYSTEM: guyot
DENSITY: 3,500 plants/ha
YIELD: 50 hl/ha

VINIFICATION: separated for each different grape, soft pressing, fermentation and refining in French oak barrels
REFINING: 18 months in barrique and 6 months in bottle

SCORES

- *Richenza 2015*: Gambero Rosso, 2 red glasses; The WineHunter Award 2017: 89/100 pts; Winesurf, 3,5/5 stars; 5 StarWines, 94/100 pts
- *Richenza 2013*: Winesurf, 3 stars; Gambero Rosso, 2 glasses; Slow Wine: mention
- *Richenza 2012*: Gambero Rosso, 2 glasses; Bibenda, 4 bunches; ViniBuoni d'Italia, 4 stars; Merano Wine Festival 2015, Red Level (88-89,99); Winesurf, 3.5 stars
- *Richenza 2011*: Merano Wine Festival 2014, "Italia Top Selected"; Gambero Rosso, 2 red glasses; Bibenda, 4 bunches; Vitae, 3 shoots
- *Richenza 2010*: Gambero Rosso, 2 red glasses; Duemilavini, 4 bunches; L'Espresso, 4 bottles; Gilbert & Gaillard, 88/100; Winesurf, 3 stars
- *Richenza 2009*: Gambero Rosso, 2 red glasses; Duemilavini, 4 bunches; L'Espresso, 2 bottles; Winesurf, 3 stars; Wine Plus, 89/100
- *Richenza 2007*: Gambero Rosso, 2 red glasses; Slow Wine, mention; Winesurf, 3 stars
- *Richenza 2005*: Gambero Rosso, 2 glasses; Duemilavini, 4 bunches; L'Espresso, 3 bottles
- *Richenza 2004*: Gambero Rosso, 2 glasses; Duemilavini, 4 bunches

VIGNA PETRUSSA

Az. Agr. di Hilde Petrusa Mecchia – via Albana, 47 Prepotto (Udine) Italy
Tel/fax +39 0432 713021 – www.vignapetrussa.it – info@vignapetrussa.it