



## RICHENZA

I.G.T. VENEZIA GIULIA

Couvée of native grapes. Gold yellow color; complex bouquet with hints of exotic fruits, apricot, peach and vanilla. The palate is soft and elegant, velvety, full bodied with a good length. The wine reaches full character 3 years after harvesting, and perfect maturation after 5/6 years.

Excellent with starters, veloutés, shellfish, roast fish, fermented cheese and beef tartare.

Serving temperature: 12-15 °C (53-59 °F). Environment friendly techniques used.



**HARVEST:** hand harvest in crates

**GRAPE:** 35% Friulano, 30% Riesling

Renano, 30% Malvasia Istriana, 5% Picolit

**SOIL:** marl soil called "Ponka"

**ALTITUDE:** 150 m a.s.l.

**GROWING SYSTEM:** guyot

**DENSITY:** 3,500 plats/ha - 50 q/ha

**VINIFICATION:** separated for each grape

**REFINING:** 18 months in barrique and 6 months in bottle

### RICHENZA 2017

- Vinous.com by Ian D'Agata 90/100
- VINOway –Selezione Oro- 93/100
- The Wine Hunter red medal 92/99 🏆
- GAMBERO ROSSO 2 glasses 🍷🍷

### RICHENZA 2016

- GAMBERO ROSSO 2 glasses 🍷🍷
- Slow Wine mention
- Windsurf 3 stars ★★★★★

### RICHENZA 2015

- GAMBERO ROSSO 2 glasses 🍷🍷
- The wine Hunter Award 89/100
- Wine Surf 3.5 stars ★★★★★
- 5 Stars Wine 94/100

### RICHENZA 2013

- GAMBERO ROSSO 2 glasses 🍷🍷
- Slow Wine mention
- Windsurf 3 stars ★★★★★

### RICHENZA 2012

- GAMBERO ROSSO 2 glasses 🍷🍷
- Vini Buoni d'Italia 4 stars ★★★★★
- Bibenda 4 bunches 🍇🍇🍇🍇
- Merano Wine Festival red medal 89/99 🏆
- Windsurf 3 stars ★★★★★

### RICHENZA 2011

- GAMBERO ROSSO 2 glasses 🍷🍷
- Bibenda 4 bunches 🍇🍇🍇🍇
- Merano Wine Festival "Italian Top Selected"
- Vitae 3 shoots 🏆🏆🏆

### RICHENZA 2010

- GAMBERO ROSSO 2 glasses 🍷🍷
- Duemilavini 4 bunches 🍇🍇🍇🍇
- L'Espresso 4 bottles 🍷🍷🍷🍷
- Gilbert & Gailard 88/100
- Winsurf 3 stars ★★★★★

#### VIGNA PETRUSSA

Az.Agr. Di Hilde Petrusa Mecchia - via Albana,47 Prepotto (Udine) Italy  
Tel/fax +39 0434 713021 – www.vignapetrussa.it – info@vignapetrussa.it