



DESIDERIO

I.G.T. VENEZIA GIULIA

Blend of native dried grapes. Antique gold color with amber hues. Light fragrance recalling dried fruit and acacia honey with fumé and hazelnut hints. Very impressive flavor with a curious bitter-sweet tone reminding walnut and dates; savoury and flowery driven.

Full aromatic framework, nearly bitter deep sweetness, ending with a fascinating contrast between almond brittle and nougat flavour. It combines well with fermented cheese, biscuits, almond cake, jam tarts.

Serving temperature: 10-12 °C (50-54 °F).

Environment friendly techniques used.



HARVEST: hand harvest in crates

GRAPE: Picolit, Friulano, Malvasia Istriana

SOIL: marl soil called "Ponka"

ALTITUDE: 150/200 m a.s.l.

GROWING SYSTEM: guyot

DENSITY: 3,500 plats/ha - 40q/ha

VINIFICATION: separated for each grape variety; soft pressing; fermentation and refining in French oak barrique

DESIDERIO 2018

➤ Vini Buoni D'Italia 4 stars ★★★★★

DESIDERIO 2016

➤ Vinous.com by Ian d'Agata 92/100

DESIDERIO 2015

➤ Vini Buoni D'Italia 3 stars ★★★★★

DESIDERIO 2011

➤ Vini Buoni D'Italia 3 stars ★★★★★

➤ Bibenda 4 bunches 🍷🍷🍷🍷

DESIDERIO 2010

➤ Duemila Vini 4 bunches 🍷🍷🍷🍷

➤ Merano Wine Festival 2013_ Italian Top Selected

➤ Vini Buoni D'Italia 3 stars ★★★★★

DESIDERIO 2009

➤ Windsurf 3.5 stars ★★★★★

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