



Petrucco

Cabas Bianco

Cabas Bianco by Petrucco is a fresh and elegant white wine that reflects the balance and finesse of Friulian winemaking. It opens with notes of white flowers, ripe orchard fruit, and delicate citrus nuances. On the palate, it is smooth and harmonious, with vibrant acidity and a clean, refined finish.

Flavor profile

Straw-yellow and fresh and balanced, with layered aromas of citrus, and flowers. The palate is balanced and expressive, shaped by fresh acidity, a clean finish.

Food pairing

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

Tasting notes

Straw-yellow and fresh and balanced, with layered aromas of citrus, and flowers. The palate is balanced and expressive, shaped by fresh acidity, a clean finish.

Winemaking

Malvasia and Chardonnay are fermented and refined in 400-l barrels; Friulano and Sauvignon are fermented and refined in steel tanked Aging 3 months

Appellation

DOC

Region

Friuli-Venezia Giulia

Country

Italy

Wine type

White

Blend

Chardonnay, Friulano, Malvasia, Sauvignon Blanc

Alcohol %

13.5

Bottle size (ml)

750

Soil

Eocene hills, typically marly soil

Harvest

Manual