

TERRE PETRUSSA

**A WELL-TENDED VINEYARD
IS LIKE A HEALTHY PHYSIQUE,
A LIVING BODY THAT BREATHES
AND SWEATS.**

[CESARE PAVESE]



TERRE PETRUSSA

VISION

WE ARE WHAT WE DO. WE MAKE WINE, THANKS TO THOSE WHO CAME BEFORE US, SHAPING THE LAND AND LEAVING IT IN OUR HANDS, ALONG WITH A FEW WORDS. WE PRACTICE ORGANIC FARMING BECAUSE IT IS THE RESPONSIBLE APPROACH THAT ALLOWS US TO PRODUCE AUTHENTIC WINES TODAY, WHILE LEAVING A HEALTHY LAND AS OUR LEGACY FOR TOMORROW.

VISION

ORGANIC

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TIME

**TIME IS ALL WE HAVE.
AND AS LONG AS WE HAVE IT, WE'RE HERE,
TOILING AWAY. ABOVE, THE CLOUDS DRIFT BY,
THE MOON AND SUN TAKE TURNS, AND OVER
THE LONG STRETCH, THE SEASONS CHANGE.
WHEN WE SET DOWN OUR TOOLS IN THE EVENING,
WE THINK: WHAT ABOUT TOMORROW'S TIME?**

**BECAUSE TIME IS ALSO WEATHER, AND IF YOU
WORK THE LAND, YOU FEEL THE WEATHER ON
YOUR SKIN, YOU NOTICE HOW IT CHANGES –
WITH EVERY HARVEST AND EVERY STORM.
IT'S THE TIME OF THE EARTH.**

IT'S TIME TO TAKE CARE OF IT



ORGANIC

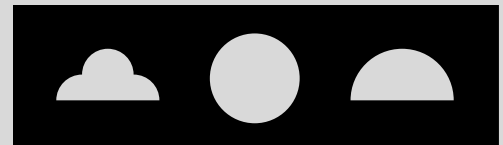
EARTH AND SKY ARE LINKED. WE ARE THE CHILDREN, GRANDCHILDREN, AND GREAT-GRANDCHILDREN OF GENERATIONS OF FARMERS. THEY USED TO SMELL THE SOIL, CRUMBLED A CLOD BETWEEN THEIR FINGERS TO FEEL ITS MOISTURE, AND RAISED THEIR OTHER HAND TO THE SKY IN PRAYER.

WE PRACTICE ORGANIC FARMING BECAUSE THERE IS NO FUTURE WITHOUT HARMONY. NATURAL PROCESSES SHOULD NOT BE FORCED: NO FERTILIZERS, NO PESTICIDES, NO HERBICIDES. INSTEAD, WE KEEP OUR VINEYARDS GRASS-COVERED TO ENCOURAGE BIODIVERSITY, SPONTANEOUS VEGETATION, AND INSECTS THAT BENEFIT THE VINES.

WE AIM TO LEAVE A GENTLE FOOTPRINT ON THE LAND WE WILL PASS ON, AND A CLEAR SKY ABOVE.

ROOTS

OUR ROOTS ARE IN PREPOTTO. A HANDFUL OF HOUSES WITH A MILLENNIA-OLD HISTORY OF WINEMAKING. NEXT TO THE CHURCH STANDS THE ANCIENT CLOISTER, AND BENEATH IT, THE TINY OLD CELLAR. ALL AROUND, THERE ARE VINEYARDS. WE CALL IT 'LA BRAIDE' THOUGH IT'S A COMMON NAME ONCE USED TO MARK AN AREA. FOR US, IT MEANS 'THE LAND', OR PERHAPS EVEN 'THE WORLD'.



TERRE PETRUSSA



ITALIA



FRIULI-VENEZIA GIULIA



COLLI ORIENTALI DEL FRIULI

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TERROIR

TERROIR IS UNIQUENESS. IT'S THE BLEND OF CLIMATE, SOIL, AND GRAPE VARIETIES

THAT ALLOWS US TO CRAFT WINES SO DEEPLY REPRESENTATIVE OF THE PLACE THEY COME FROM.

ON THESE HILLS BETWEEN ITALY AND SLOVENIA, THE SOILS ALTERNATE BETWEEN LOOSE, COARSE-GRAINED ELEMENTS AND LAYERS OF MARL AND SANDSTONE. THIS IS THE RENOWNED 'PONCA' A NUTRIENT AND MINERAL-RICH MIXTURE INTERWOVEN WITH FRAGMENTED LAYERS OF ROCK FROM THE EOCENE ERA.

THIS IS THE UNIQUENESS OF OUR WINES.



TERRE PETRUSSA

WINES

MAKING FEW WINES AND MAKING THEM WELL IS A CONSCIOUS CHOICE. OURS IS EXPRESSED THROUGH A SELECTION OF NATIVE VARIETIES AND A HANDFUL OF INTERNATIONAL GRAPES THAT HAVE HISTORICALLY ADAPTED SO WELL HERE, THEY ASPIRE TO REFLECT THE TERROIR. ALONGSIDE THEM, WE HAVE THE PRECIOUS PICOLIT AND A PROSECCO OF GREAT FRESHNESS, WITH A HEART ROOTED IN ORGANIC PRACTICES.

VISION

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WHITE WINES

A SENSORY JOURNEY TO DISCOVER THE COLLI ORIENTALI THROUGH FOUR ELEGANT WHITE WINES.

VISION

ORGANIC

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PINOT BIANCO

IGT VENEZIA GIULIA

STRAW YELLOW IN COLOR, IT OFFERS A DELICATE, WELL-EXPRESSED AROMA OF REMARKABLE FINESSE. FRUITY AND FLORAL ON THE NOSE, IT REVEALS FRESHNESS AND ELEGANT ACIDITY ON THE PALATE. AFTER MANUAL HARVESTING AT FULL RIPENESS, THE GRAPES ARE GENTLY DESTEMMED AND PRESSED. THE FREE-RUN JUICE UNDERGOES A SLOW FERMENTATION IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF 14°C FOR ABOUT 15 DAYS. THIS IS FOLLOWED BY A PHASE OF BÂTONNAGE, ALLOWING US TO ACHIEVE THE COMPLEX, STRUCTURED, AND DELICATELY FRAGRANT WINE WE BOTTLE EACH YEAR IN APRIL.

GRAPES:
PINOT BIANCO

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
13% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
IT PAIRS BEAUTIFULLY WITH SEAFOOD APPETIZERS, FIRST COURSES, WHITE MEATS, AND CHEESES.

SERVING TEMPERATURE:
10 °C

VISION

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PINOT GRIGIO

DOP FRIULI

THE DISTINCTIVE COPPERY HUE COMES FROM THE NATURAL COLOR OF THE SKIN: THE STRAW YELLOW DEEPENS WITH AGING. THE NOSE IS FLORAL, WITH INTENSE AROMAS OF TROPICAL FRUITS, WHILE THE PALATE IS ELEGANT. IT IS A WINE WITH BODY AND A STRONG PERSONALITY. AFTER THE MANUAL HARVEST OF PERFECT GRAPES, DESTEMMING AND GENTLE PRESSING FOLLOW. THE FREE-RUN JUICE UNDERGOES A SLOW FERMENTATION IN STAINLESS STEEL AT 14°C FOR ABOUT 15 DAYS. THE VARIOUS BÂTONNAGES WE PERFORM REVEAL ITS COMPLEXITY AND DELICATE FRAGRANCES. WE BOTTLE IT EVERY YEAR IN APRIL.

GRAPES:
PINOT GRIGIO

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
13,5% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
APPETIZERS, FISH, AND WHITE MEATS.
IT'S EXCELLENT AS AN APERITIF.

SERVING TEMPERATURE:
8-10 °C

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FRIULANO

DOC FRIULI COLLI ORIENTALI

THE WINE HAS A BRIGHT STRAW YELLOW COLOR AND AN AROMATIC, HARMONIOUS PROFILE, WITH FLORAL AND FRUITY NOTES OF MEADOW FLOWERS AND ACACIA. ON THE PALATE, IT IS SMOOTH WITH A DISTINCT ALMOND NOTE, TYPICAL OF THE GRAPE VARIETY. AFTER MANUAL HARVESTING, THE GRAPES ARE DESTEMMED AND GENTLY PRESSED. THE FREE-RUN JUICE UNDERGOES A SLOW FERMENTATION IN STAINLESS STEEL TANKS AT 14°C FOR ABOUT 15 DAYS. FOLLOWING THIS, A SERIES OF BÂTONNAGES ARE PERFORMED TO EXTRACT ITS COMPLEXITY AND STRUCTURE, DRAWING OUT ITS DELICATE AROMAS. BOTTLING TAKES PLACE IN APRIL.

GRAPES:
FRIULANO

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
13,5% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
FIRST COURSES AND CURED MEATS, WITH
SAN DANIELE PROSCIUTTO AT

THE TOP!SERVING TEMPERATURE:
8-10 °C

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MALVASIA

DOC FRIULI COLLI ORIENTALI

THIS ADRIATIC WHITE HAS FOUND A HAPPY HOME IN FRIULI. ITS YELLOW COLOR WITH GOLDEN REFLECTIONS REVEALS ITS SUNNY CHARACTER, AND OVER TIME, IT TENDS TOWARD AMBER. THE NOSE IS FRUITY AND FLORAL, INTENSE AND PERSISTENT. ON THE PALATE, IT PRESENTS ITSELF AS DRY, YET FULL AND ENVELOPING. WE MANUALLY HARVEST THE GRAPES. AFTER DESTEMMING AND GENTLE PRESSING, WE ALLOW THE FREE-RUN JUICE TO FERMENT IN STAINLESS STEEL TANKS AT 14°C FOR ABOUT 15 DAYS. THROUGH SUBSEQUENT BÂTONNAGES, WE BRING OUT ITS FULL DNA. WE WAIT UNTIL AT LEAST APRIL TO BOTTLE IT.

GRAPES:
MALVASIA

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
13% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
APPETIZERS AND IS PARTICULARLY SUITED TO FISH, WHETHER BAKED OR GRILLED

SERVING TEMPERATURE:
10-12 °C

VISION

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RED WINES

**FOUR WINES OF GREAT CHARACTER TO
ENCOUNTER THE SOUL OF FRIULI AND THE
RICHNESS OF ITS NATIVE VARIETIES.**

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MERLOT

DOC FRIULI COLLI ORIENTALI

DEEPLY TYPICAL OF FRIULIAN CULTURE, THIS RUBY-RED WINE HAS ALWAYS GRACED TABLES, FROM THE SIMPLEST TO THE MOST IMPORTANT. IT OFFERS RICH AROMAS OF FOREST FRUITS FROM A YOUNG AGE, UNFOLDING EMBROIDERED CARPETS OF RASPBERRIES AND RED CURRANTS. A WINE OF GREAT CHARACTER, IT IS FULL, ROBUST, AND RICH IN COLOR: ITS ACIDITY HELPS IT AGE BEAUTIFULLY, RELEASING ALL THE WARMTH AND INNATE CHARACTER. OVER TIME, IT REFINES SIGNIFICANTLY, ULTIMATELY OFFERING PRIZED NOTES OF CHERRIES.

GRAPES:
MERLOT

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
13% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
A PERFECT MATCH FOR ROASTS, BOTH HOT AND COLD WHITE MEATS, INCLUDING ROAST BEEF.

SERVING TEMPERATURE:
16-18 °C

VISION

ORGANIC

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CONTACTS



REFOSCO

IGT VENEZIA GIULIA

INTENSE RUBY RED WITH VIOLET REFLECTIONS, IT HAS A RICH AND INTENSE AROMA WITH FRUITY AND SPICY NOTES OF UNDERBRUSH, PARTICULARLY BLACKBERRY. ON THE NOSE, IT ALSO OFFERS HINTS OF RASPBERRY. HARVESTED AT THE OPTIMAL LEVEL OF SUGAR AND PHENOLIC MATURITY, THE DESTEMMED GRAPES ARE CRUSHED, AND THE RESULTING MUST IS LEFT TO MACERATE AND FERMENT IN CEMENT TANKS IN CONTACT WITH THE SKINS FOR ABOUT 20 DAYS, WITH FREQUENT PUMP-OVERS TO EXTRACT COLOR AND TANNINS. AFTER RACKING, BOTH ALCOHOLIC AND MALOLACTIC FERMENTATION TAKE PLACE, FOLLOWED BY APPROPRIATE TRANSFERS. IT THEN RESTS FOR AN EXTENDED PERIOD IN 5 HL FRENCH OAK TONNEAUX BEFORE BOTTLING.

GRAPES:
REFOSCO

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2022

ALCOHOL CONTENT:
13,5% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
WONDERFULLY WITH GAME, BRAISED DISHES, AND PARTICULARLY RED MEATS.

SERVING TEMPERATURE:
18-20 °C

VISION

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SCHIOPPETTINO

IGP VENEZIA GIULIA



OF INTENSE RUBY RED COLOR, IT IS ELEGANT AND ASSERTIVE ON THE NOSE WITH A SPICY BACKDROP OF BLACK PEPPER AND BALSAMIC NOTES. ON THE PALATE, IT IS BALANCED WITH WELL-INTEGRATED TANNINS. THE GRAPES, HARVESTED AT FULL RIPENESS, ARE DESTEMMED AND CRUSHED. THE RESULTING MUST IS LEFT TO MACERATE AND FERMENT IN CONTACT WITH THE SKINS FOR ABOUT 20 DAYS IN CEMENT TANKS, WITH FREQUENT PUMP-OVERS TO PROMOTE THE EXTRACTION OF COLOR AND TANNINS. AFTER RACKING AND BOTH ALCOHOLIC AND MALOLACTIC FERMENTATIONS, THE WINE UNDERGOES APPROPRIATE TRANSFERS. IT THEN RESTS FOR A LONG TIME IN 5 HL FRENCH OAK TONNEAUX, BEFORE BOTTLING.

GRAPES:
SCHIOPPETTINO

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2021

ALCOHOL CONTENT:
13% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
IT PAIRS WELL WITH GAME, RED MEATS,
AND FLAVORFUL CHEESES.

SERVING TEMPERATURE:
18-20 °C

VISION

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CABERNET FRANC

DOC FRIULI COLLI ORIENTALI

INTENSE RUBY RED IN COLOR, THIS WINE IS BALANCED, ROUND, AND OF DISTINCT PERSONALITY. ITS ADMIRERS SEEK AND LOVE IT PRECISELY FOR ITS CHARACTERISTIC AND HIGHLY APPRECIATED TRAIT: THE TYPICAL HERBACEOUS NOTE THAT IS EXPRESSED BOTH ON THE NOSE AND ON THE PALATE. WHEN YOUNG, IT EVOKES DRY HAY, WHICH THEN TRANSFORMS INTO GREAT ELEGANCE WITH AGING. ON THE PALATE, IT IS MODERATELY FRUITY, WITH A WILD, VEGETAL CHARACTER, ALWAYS PLEASANTLY HERBACEOUS, SET AGAINST A SEDUCTIVE BACKGROUND OF RED FOREST FRUITS.

GRAPES:
CABERNET FRANC

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
13,5% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
GRILLED RED MEATS, ROASTS, BRAISED DISHES, GAME AND WILD MEATS.

SERVING TEMPERATURE:
18-20 °C

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SPARKLING WINES

**THE EXTRA DRY PROSECCO, OR THE BRUT.
BOTH VERSIONS OF OUR SPARKLING WINE
HAVE A GREEN HEART.**

VISION

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PROSECCO BRUT

DOC

EXTRA DRY, AND ALSO BRUT. IT IS A SPARKLING WINE WITH A BRILLIANT STRAW YELLOW COLOR. ON THE NOSE, IT OFFERS A DELICATE AND REFINED AROMA REMINISCENT OF GREEN APPLE AND PEACH. ON THE PALATE, IT IS RICH IN STRUCTURE WITH A LONG AROMATIC PERSISTENCE. WE HAVE CHOSEN TO PRESENT IT ACCORDING TO OUR PHILOSOPHY, WHICH IS GREEN, BECAUSE WE BELIEVE THAT EVEN IN ITS MOST SPARKLING VERSION, EVERY WINE FROM TERRE PETRUSSA SHOULD CARRY A MESSAGE OF SUSTAINABILITY, RESPECT FOR THE LAND, AND PROTECTION OF THE ENVIRONMENT IN WHICH WE LIVE.

GRAPES:
GLERA, PINOT BIANCO

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2023

ALCOHOL CONTENT:
11,5% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
CRUDITÉE, SEAFOOD APPETIZERS, FIRST COURSES, WHITE MEATS, AND CHEESES

SERVING TEMPERATURE:
10-12 °C

VISION

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PASSITO

**A WINE THAT HAS ALWAYS BEEN THE
+ICON OF ANTICIPATION AND THE SYMBOL
OF THE RUGGED KINDNESS OF OUR
FARMING PEOPLE.**

VISION

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PICOLIT

DOCG FRIULI COLLI ORIENTALI

A PRECIOUS WINE, WITH A GOLDEN COLOR. ON THE NOSE, IT PRESENTS A BROAD AND DELICATE BOUQUET OF WILDFLOWERS, RIPE FRUIT, PEACH AND APRICOT JAM, FIGS, AND HONEY. ON THE PALATE, IT IS SWEET, WARM, AND REFINED. DELICATE AND VERY FEMININE, IT SHOULD BE SAVORED SLOWLY. IN LATE HARVEST, THE SMALL CLUSTERS ARE PLACED IN CRATES AFTER A NATURAL DRYING PROCESS ON THE VINE TO REACH OPTIMAL SUGAR CONCENTRATIONS. AFTER GENTLE PRESSING, THE RESULTING MUST UNDERGOES SLOW FERMENTATION AND AGING IN 225-LITER BARRIQUES, WHERE IT REMAINS FOR ABOUT 36 MONTHS.

GRAPES:
PICOLIT

PRODUCTION AREA:
FRIULI COLLI ORIENTALI

VINTAGE:
2021

ALCOHOL CONTENT:
14,5% VOL

DEFENSIVE METHOD:
ORGANIC

PAIRING:
AS AN ENTRÉE, WITH AGED CHEESES AND MUSTARDS. AT THE END OF A MEAL, WITH DRY PASTRIES.

SERVING TEMPERATURE:
SERVE CHILLED, BUT NOT TOO COLD

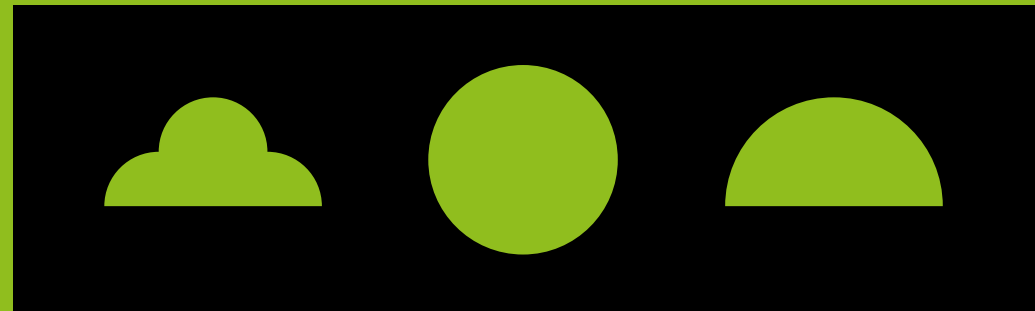
VISION

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CONTACTS



TERRE PETRUSSA

CONTACTS

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SOCIAL

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