

PRIMA
PIETRA



APPASSIMENTO LEGGERO ROSSO I.G.T. VERONA

VARIETY: Merlot-Corvina

VINEYARDS: Merlot is located on basaltic warm soils and Corvina in the upper Alpone Valley.

VINIFICATION: grapes are naturally dried on vines for about 30 days. This permit to concentrate the fruit and about 35% of their weight vaporizes. After pressing, skins are left in contact with juice to release flavours and transfer the intense red color typical of this wine.

AGEING: in barrel for at least 1 year.

APPARENCE: deep ruby red with garnet hints.

NOSE: elegant, spiced with notes of berries and vanilla.

PALATE: rich, round with pleasant notes of spices and vanilla.

ALCOHOL CONTENT: 14%vol.

FOOD MATCHING: great wine for roasted meats, meat dishes and savory hard cheeses. Also good as a meditation wine.

SERVE: It is recommend to serve at temperature of 10-12°C. Uncork the bottle at least some time beforehand.

Cantina di Monteforte

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