

PRIMA
PIETRA



CABERNET MERLOT IGT

VARIETY: Cabernet and Merlot.

VINEYARDS: plain area of East Verona, reared with espalier plantings.

HARVEST: September.

VINIFICATION: harvesting is followed by maceration and fermentation at a controlled temperature.

AGEING: stainless steel tank.

APPEARANCE: deep ruby red.

NOSE: intense and spicy, with a pleasant hint of forest fruit.

PALATE: combination between the strength and full-bodiedness of the Cabernet with the fullness and velvety appeal of the Merlot.

ALCOHOL CONTENT: 12,00% vol.

FOOD MATCHING: This wine goes well with roasts, game, red meats and mature cheeses.

SERVE: It is recommend to serve at temperature of 18°C.

Cantina di Monteforte

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