

PRIMA
PIETRA



VERONA ROSSO I.G.T.

VARIETY: Cabernet, Merlot e Corvina.

VINEYARDS: Corvina vineyards located in the upper Val d'Alpone. Cabernet vineyards located in warm plains and clay soils and Merlot on basalt soil.

HARVEST: October.

VINIFICATION: The grapes are destemmed and crushed. The juice is immediately cooled and transferred to stainless steel containers, built for the fermentation of the red wine. The 25% of the must is removed from the tank to increase solid parts to juice ratio promoting intense colour and flavours. The must remains in contact with the skins for 4-5 days and the fermentation temperature is controlled and maintained below 25°C.

AGEING: In Stainless Steel Tanks

APPEARANCE: Ruby red.

NOSE: delicate with hints of cherry blossoms, and raspberry.

PALATE: Smooth, full body and well balanced.

ALCOHOL CONTENT: 13,5 % vol.

FOOD MATCHING: This wine goes well with first courses with rich dressings, roasts, braised meats, grilled red meats.

SERVE: It is recommended to serve at 16-18°C.

Cantina di Monteforte

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