



Denomination

PRIALE – Red wine, Veneto IGT

Harvest

2018

Grape variety

Cabernet Sauvignon 35% - Merlot 65%.

Geographical location of the vineyards

The grapes come from a small area on the Colli Berici, in Vicenza.

Soil

Calcareous, clayey.

Vinification

In red for 15 days, in contact with the skins at a temperature of 28°C. The wine is aged in barriques for 10 months and then allowed to stand in bottles for 30 days.

Characteristics

Colour: garnet red

Fragrance: ample, intense with a red fruity nose and spicy note

Taste: dry, persistent, full-bodied and elegant.

Pairing

Great wine with savoury red meat - based dishes, wild game, roasts and matured cheeses.

Serving temperature

18-20°C

Storage

To be stored in cool places, protected from the light and at a temperature of 15°C.

Alcohol content

13,5 % vol.

Total acidity

5,3 g/l

Total dry extract

30 g/l

Packaging

6 x 0.75 ml bottles per box