



ROSSO IGT PREARIN

The name of this wine comes from “preare”, that is, the Prun stone extraction quarries that are typical of the highest part of the Valpolicella Classico area. The name of this wine comes from “preare”, the Prun stone extraction quarries typical of the highest part of the Valpolicella Classico area, which supported the livelihood of our territory for years. We can still find its products today in our vineyards, characterized by the *marogne*, dry-stone walls built with this Prun stone.

Colour: ruby-red with purple hues. Bouquet: combinations of red and spicy fruits, vinous. Taste: dry, warm, medium-bodied, velvety and balanced tannins.

THE VINEYARD

Located in the Valpolicella area at an altitude between 100 and 250 metres above sea level. Soil type: very varied, mainly clayey-limey, partly limestone, partly of volcanic origin. Grassing of the vineyard. Training system: double pergoletta. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300 vines per hectare. Yield per hectare: 100 hl.

FOOD PAIRINGS

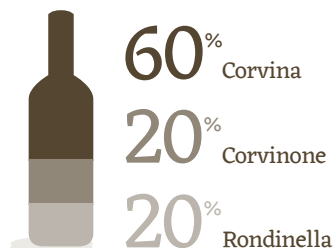
Pasta dishes, meats and medium-aged cheeses.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.



GRAPES:



STYLE:

dry red wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

14° | 16° C



ALCOHOL

12,00% vol

PRODUCTION

Harvest: end of September, exclusively hand-picked. Soft-pressing with de-stemming of the grapes. Fermentation, then aged in steel. Stabilisation: natural.