



PRÀGAL ROSSO VERONA

A fruity, spicy blend of Corvina, Merlot, and Syrah giving full expression of our region, intriguing in its easy elegance and full-bodied structure. Derived from low-yield vines, the wine is vinified with both fresh and partially dried grapes, and, after a lengthy maceration and fermentation period, refined in large oak barrels for six months in our historic cellars at Arbizzano di Negrar.

Deep ruby color lightly blended with garnet red and reflections of violet. Engaging bouquet with alternating hints of red fruit preserves, dried roses and black cherry with subtler tones of dark spice, tobacco and black pepper. Enticing, warm and round, bright acidity with soft, beguiling tannins balanced with great structure and persistence.

APPELLATION

Rosso Veronese
Indicazione Geografia Tipica

VARIETAL COMPOSITION

Corvina 60% | Merlot 20% | Syrah 20%

SOIL COMPOSITION

Merlot and Syrah: Illasi Valley floor area with soils of alluvial origin composed of layers of limestone-rich clay in the deepest layers and river stones, the result of fluvial deposits. Altitude: 60-70 m.
Corvina: Negrar di Valpolicella Valley. Colluvial soil, made up of mostly limestone with substracts of clay. Upper vineyards are terraced with a south-east exposure. Altitude: 120-220 m.

HARVEST PERIOD

End of September - early October

VINE TRAINING

Corvina: Guyot – 5600 vines/ha
Merlot & Syrah: Cordon trained – 9500 vines/ha

ALCOHOL
CONTENT
13.5%

SERVING
TEMPERATURE
14°-16°C

PAIRINGS

*Cold cuts. Vegetarian risotto, mushrooms.
Monkfish stew, fish soup, sea bass. White meat.*

