



TENUTA LA PRESA

Napoleone

ROSSO VERONESE - INDICAZIONE GEOGRAFICA TIPICA

Napoleone is our most powerful wine. Its proud, full-bodied character is mitigated by the sensations of ripe berry fruits that make it perfect for accompanying elaborate, full-flavoured dishes.

TECHNICAL SHEET

GRAPES: Corvina 60% - Cabernet 20% - Merlot 20%.

PRODUCTION ZONE: Caprino Veronese.

VINE PROTECTION METHODS: Integrated pest management; controlled environmental impact.

HARVEST PERIOD: First ten days of September.

PRODUCTION METHOD: Drying for 2-3 months in 6 kg crates. Cold maceration of the grapes at a temperature below 10°C per 5-6 days, accompanied by daily pumping-over. Natural increase of the temperature to 23°C, with intensified pumping-over and start of the alcoholic fermentation. Draining off and finishing of the alcoholic fermentation in temperature-controlled stainless steel tanks. Natural tartaric stabilisation.

AGEING: Maturation for a minimum of 30 months in oak casks and barriques, of different sizes and origins (Slavonia, France and North America).

ALCOHOL: 14,50% vol.

TASTING NOTES

COLOUR: Bright, deep ruby red.

NOSE: Small, ripe red fruits (strawberries, raspberries, cherries), fleshy red roses and dark spicy notes (tobacco, cocoa powder, liquorice).

FLAVOUR: Rich, intense and mouth-filling, with smooth tannins and an appealing tanginess.

SERVING SUGGESTIONS: Elaborate red meat dishes, game, and hard cheeses.

SERVING TEMPERATURE: 16-18°C.



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