



TENUTA LA PRESA

NAPOLEONE ROSSO VERONESE - IGT

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

Color	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 suggestion	Elaborate red meat dishes, game, and hard cheeses.
Serving temperature	16-18°C.



Tenuta La Presa

37013 Caprino Veronese (VR) - Phone (+39) 045 724.23.14 - info@tenutalapresa.it - P.I. 03132860234