



TENUTA LA PRESA

SALASSÀ

ROSSO VERONESE - IGT

TECHNICAL SHEET

Grapes	Corvina 80%, Rondinella 5%, other varieties 15%.
Production Zone	Caprino Veronese.
Vine protection methods	Integrated pest control, controlled environmental impact.
Harvest period	End of September - Start of October.
Production method	Once pressed and destemmed, the grapes are deprived of about 25-30% of the must and subsequently cooled and put to macerate at a temperature below 10°C. After the 4th day the temperature is allowed to rise naturally up to 25°C.
Ageing	Once the alcoholic fermentation is over, the wine is aged for 12 months in concrete barrels and subsequently in oak barrels and barriques.
Alcohol	13,50%vol.

TASTING NOTES

Color	Deep ruby red.
Nose	Intense, notes of black cherry and small red fruits.
Flavour	Intense and enveloping, with pleasant olfactory taste correspondence and tannic finish.
Serving suggestion	Grilled meat, fine cuts such as tomahawk. Wonderful on its own and in combination with aged cheeses.
Serving temperature	16-18°C.

Awards



Tenuta La Presa

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