

Tenuta Santa Maria Pragal Rosso

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Verona IGT

CEPAGE: 60% Corvina, 20% Syrah, 20% Merlot

WINEMAKING: Merlot and Syrah undergo cold maceration and temperature- controlled fermentation in stainless steel tanks. Corvina undergoes a partial "appassimento" in temperature and humidity controlled drying room until grapes reach desired sugar content (usually November, depending on the vintage). Fermentation is followed by approx. 20-30 days maceration depending on grape characteristics

AGING: 6 mos in large oak barrels plus a small amount in barriques

ANNUAL PRODUCTION: 40,000 bottles

THE STORY

Centuries of experience and research handed down have led to the development of a philosophy characterized by the continuous improvement of the quality of our production, marrying the cultivation and winemaking methods of ancient origins with the most interesting innovations gradually adopted throughout our history. In 1800 the family perfected the high density and low yield cultivation that we still use today both on our selections of native Veronese and international varieties to obtain grapes capable of producing wines of extraordinary elegance. In the vineyard today we use a targeted approach to environmental sustainability by reducing the use of chemical products as much as possible. Our particular approach to the Appassimento method for Amarone and the Ripasso method for Valpolicella.

THE ADJECTIVES

OVERALL: Enticing, warm and well-rounded

AROMAS / FLAVORS: red fruit preserves, dried rose, black cherry w/ subtler tones of dark spice, tobacco, black pepper

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

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

