

ROSSO PRELIT

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| Variety: | Merlot Cabernet Sauvignon |
| Soil type: | Ponca - Opoka Sandstone/Marl |
| Vineyards altitude: | 110/140 m a.s.l. |
| Vineyards exposure: | south |
| Yield per hectare: | 40 q/Ha |
| From the vineyards: | Monte Calvario since 1994 Piedimonte since 1967 |

Vinification:

The maceration begins in big barrels of oak for 40 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

Organoleptic description:

Translated Poured is a mixture of two characters: Merlot and Cabernet Sauvignon. Merlot's fruity notes gets accompanied with the elegant tannin of Cabernet Sauvignon, which confers to the wine the important structure and a smooth final.

The presence of sediments is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



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