

Pelara IGT (province of Verona)

- Colour:** Of a antique rose.
- Scent:** It has a fine,intense, and slightly aromatic fragrance with scents of vanilla, pepper and nigritella.
- Taste:** It is aromatic, dry and full-bodied, slighty peppered, delicate and fragrant with a good acidity.
- Land:** A clay and calcareous soil.
- Species of Vine grape:** 100 % Pelara
- Viticulture : system** “Pergola of Verona”
Age of the vine: 35/40 years old
- Yield:** 50 Hl/Ha
- Grape harvest:** The grapes are hand-harvested into wooden crates during October.
- Wine-making:** The alcoholic fermentation is possible thanks to a temperature of 18 degrees and it is followed by a maceration on the skins for about 3-4 days and it ends with the fermentation in steel tanks. In April the wine is bottled. It is a new wine and we advise to consume it during its year of production.
- Analytical Parameters:** Alcoholic level: 12%
Total acidity: 5.70 g/l
PH 3.40
Net dry extract: 25 g/l
- Gastronomy:** It is a perfect aperitif and is superb with fish, crustaceans and seafood platters thanks to its acidity and sapidity.
Service temperature: 10°-12°C.