

PREA

Bianco Verona IGT

Vinification

The best grapes are harvested by hand exclusively in the 'Prea' vineyard, which covers approximately 3.8ha. Due to the high altitude of the vineyard, between 570 and 620 metres above sea level, and the high temperature range between day and night, the harvest lasts until late October. The name of the vineyard, *stone* in Veronese dialect, derives from the marl-calcareous soil particularly rich in skeleton of Cretaceous origin.

Soft whole cluster pressing of the grapes followed by fermentation in cement vats at a controlled temperature between 16°-18°C. 2 years of ageing between cement and Clayver. Further ageing for six months in bottle.

Sensory characteristics

Brilliant straw yellow colour with golden hues. The nose has notes of white pepper and medicinal herbs, combined with exotic fruits and white flowers, all perfectly layered. The palate is full, fresh, ripe fruit notes, with perfectly integrated acidity. The minerality and acidity, given by the limestone soil, make it lively and with extraordinary length and persistence.

Gastronomy

Its minerality and acidity make it ideal with elaborate dishes, such as baccalà mantecato, risotto alla Milanese, foie gras or duck breast. It should also be tried with oriental dishes, which prefer savoury and mineral wines.

Appellation

Bianco
Verona IGT

Grape varieties

Garganega, Pinot
Bianco, Chardonnay

Alc./vol.

13% Vol.

Available sizes

0,75 l

