TENUTA SANTA MARIA di Gaetano Bertani

PRÀGAL ROSSO VERONA I.G.T.

This IGT wine is a fruity, spicy blend of a traditional Veronese variety, Corvina, and international grapes, Merlot and Syrah. The Pràgal opens with an enchanting bouquet of red fruit preserves, dried roses and black cherries alternating with subtler tones of dark spice, tobacco and black pepper. The addition of partially dried grapes (Corvina) lends soft tannins balanced with bright acidity; this wine charms with great structure and persistence.

Classification:	Rosso Verona IGT
Variety:	Corvina Veronese, Merlot and Syrah
Number of bottles produced:	40,000 bottles
Production area:	Localita Novare in Negrar (Verona) and Illasi Valley (16km east of Verona)
Altitude:	50-200 meters (164-656 feet) a.s.l.
Average age of vines:	28 years
Yield:	10,000 kg/ha
Training system:	Corvina - Pergoletta; Merlot and Syrah - Cordon-trained
Vinification:	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
Refining:	Corvina undergoes maceration and six months refinement in oak casks (some also in barriques) for malolactic fermentation. After approx. 6-7 months, Corvina is blended with Merlot/ Syrah base, followed by additional bottle gaining.
Alcohol:	13.5% vol.
pH:	3.38
Total acidity:	5.28 g/L
Soil type:	Primarily clay with deeper calcareous layers
Time of harvest:	Merlot and Syrah - 2nd half of Sept.; Corvina - 1st week of Oct.
Harvesting:	Manual

TASTING NOTES:

"A fresh, fruity wine on the nose with plum and violet aromas that follow through to a medium body, firm, silky tannins and a racy, refined finish. Savory. Corvina, merlot and Syrah. Attractive, but needs a year or two to soften." **JAMES SUCKLING – 93 pts on 2018 vintage**