

Pràgal Igt Verona

A FRUITY, SPICY BLEND OF CORVINA, MERLOT, AND SYRAH giving full expression of our region, intriguing in its easy elegance and full-bodied structure. Derived from low-yield vines, the wine is vinified with both fresh and partially dried grapes, and, after a lengthy maceration and fermentation phase/period, refined in large oak barrels in our historic cellars at Arbizzano di Negrar.

Deep ruby color lightly blended with garnet red and reflections of violet. Engaging bouquet with alternating hints of red fruit preserves, dried roses and black cherry with subtler tones of dark spice, tobacco and black pepper. Enticing, warm and round, bright acidity with soft, beguiling tannins balanced with great structure and persistence.

CLASSIFICATION

Rosso Veronese – Indicazione Geografica Tipica

PHILOSOPHY

Expressing the local Veronese terroir with Corvina and the two international grape varieties, Merlot and Syrah.

PRODUCTION AREA

Valpolicella Classica at the Località Novare in Negrar, Verona, and in the Val d'Illasi, 16 kilometers east of Verona

TYPE OF SOIL

Primarily clay with deeper calcareous layers

VARIETAL

Corvina Veronese, Syrah and Merlot selected from three clones

TRAINING

Corvina – Guyot – 5600 vines per hectare
Merlot and Syrah – cordon trained – 9500 vines per hectare.

YEARS PLANTED

1991/1993

VINEYARD MANAGEMENT

Due to the high density of the vines, more than 80% of the vineyards' management is carried out mechanically. Winter pruning of the vines, bud selection and some of the harvest, however, is done by hand. A significant reduction in the use of chemical products is thus realized, with the goal of pursuing a more sustainable approach to agriculture.

HARVEST, VINIFICATION AND AGING

The Merlot and Syrah grape varieties are picked in the second half of September after reaching full maturity. Vinification is conducted with low-temperature maceration and temperature-controlled fermentation. After crushing, malolactic fermentation is conducted in stainless steel tanks. In the first week of October, the Corvina variety is picked by hand and then laid in a drying room for a partial appassimento, constantly monitored for temperature and humidity. To achieve the partial drying of the grapes, the wine-making is carried out in mid-November, depending on the vintage. The fermentation temperature varies between 23 and 28°C and the maceration lasts about 20-30 days, depending on the characteristics of the grape. After the pressing follows a period of fining of six months in large oak barrels, as well as a small amount in *barriques* with further malolactic fermentation. After 6-7 months, the Corvina is assembled with the Merlot and Syrah base, followed by an additional aging in the bottle.



13,5% VOL.

SERVING TEMPERATURE 15°-18° C

BEST WITH *Pasta and light risotto dishes, veal, beef carpaccio, fried fish with fresh tomato purée, grilled shellfish, light and medium aged cheeses*

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Una tenuta privata della Famiglia Bertani - A Bertani Family private estate

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