

意大利原产  
PRODOTTO IN ITALIA  
MADE IN ITALY

# PRIA ROSSA



**Species of vine:**  
**TYPICAL ITALIAN GRAPES**

**Alcohol: 14% Vol.**

## **Wine-making:**

The grapes are harvested and put in fruit cellar for light drying, after this period they are pressed and placed in vinifiers for fermentation with a maceration that lasts approximately 3 weeks at a temperature of 28°C

## **Ageing the wine:**

After devatting, the wine is put in cement tanks where Malolactic fermentation takes place.  
The wine ages for 18 months in the cement tanks.  
After this period it is bottled.

## **Color and sensory analysis:**

The color is an intense red, nose impenetrable of ripe fruit, plum, cassis, blackberry with sensations of jam.  
Warm, intense, rich, harmonious taste with silky tannin ends.

## **Pairings gastronomic:**

Excellent for dishes based on red meat, aged cheese.

**Ideal temperature to drink it: 16 - 18 °C.**

意大利布雷拉红葡萄酒

葡萄品种：典型的意大利葡萄

酒精度：14%vol

酿造工艺：采摘下来的葡萄被放入水果地窖中轻度脱水干燥，之后这些酿酒用的葡萄将被挤压并放置在发酵器里发酵，浸渍持续大约3周的时间，温度控制在28°C。

陈酿工艺：酒渣滤出后，将葡萄酒放入水泥罐中进行酸乳发酵。在经过18个月的陈酿后就可以装瓶了。

色泽和感官分析：酒体呈浓郁的红色，散发着熟透的水果、李子、黑醋栗和黑莓的浓郁的果酱香味。口感温暖，强烈，丰富，单宁与果香交织，平衡和谐，如丝柔滑。

佐餐搭配：适合搭配红肉、陈年奶酪的菜肴

最佳品饮温度：16 - 18 °C

