



# PREA

**Bianco Verona IGT**

## **Vinification**

Hand harvesting of the best clusters gathered exclusively from the “Prea” vineyard, which covers 3.8 ha. Given the high altitude of the vineyard, at between 560 and 610 m above sea level, and the pronounced variations between day and night temperatures, harvesting continues well into October. The name of the vineyard, *prea*, means stone in Verona dialect, and derives from the marl-clay soil, which is particularly rich in Cretaceous-era skeletal content. Soft pressing of the entire grape clusters, followed by fermentation in concrete tanks at a controlled temperature of 16°-18 °C. Aged 2 years in concrete and Clayver ceramic barrels. Additional six months of bottle ageing.

## **Sensory characteristics**

Straw yellow in colour with golden hues. On the nose it exhibits notes of white pepper and medicinal herbs, combined with exotic fruits and white flowers, all perfectly layered. The palate is full and fresh, with mature fruit notes and perfectly balanced acidity. The minerality and acidity, which derive from the calcareous soil, lend it a lively personality and surprisingly long, persistent finish.

## **Gastronomy**

The minerality and acidity make this wine the perfect pairing for sophisticated dishes, such as creamed cod, risotto alla Milanese, duck breast or foie gras. Also excellent with oriental cuisine, which favour tangy wines boasting good minerality.

## **Appellation**

Bianco  
Verona IGT

## **Grape varieties**

Garganega, Pinot  
Bianco, Chardonnay

## **Alc./vol.**

13% Vol.

## **Available sizes**

0,75l

