



2020 PRIARA

IGT Veneto Rosso Merlot – Map. 182



Priara derives from the dialectal word "Priara" which means stony ground. The vineyard planted in 2003 was born on this plot very rich in limestone skeleton.

APELLATION	IGT Veneto Rosso Merlot
VINEYARD	Mappale 182
GRAPE VARIETY	100 % Merlot
ALTITUDE AND EXPOSURE	220 m s.l.m. – Sud–Est
SOIL	Clayey limestone rich in marine fossils
ACIDITY	5.99 g/L
pH	3.48
ALCOOL	14.1 % vol.
RESIDUAL SUGAR	2.2 g/L
HARVEST	25.09.2020
WINEMAKING	The grapes harvested in small boxes are crushed and transferred to stainless steel tanks, for a slow fermentation for 15 days. During maceration, periodic replacement and manual grinding are performed. Aging is in French oak barrels and barrels for 12 months. The bottles rest for at least 6 months before the sale.
ORGANOLECTIC PROPERTIES	Ruby red with an intense and full hue, with purple hues. The bouquet notes ranges goes from ripe red fruit in the form of cherry and raspberry to the herb of the field herb. At the palate feel warm and soft, with tannins and freshness to keep the balance, it closes coherently with great length and sustained acidity.
HARVEST	The 2020 harvest was characterized by a favorable production season both in qualitative and quantitative. The cluster thinning allowed to maintain the correct production balance. The weather therefore allowed the grapes to ripen perfectly thanks to an August with not very high temperatures with good ranges and well distributed rains during the vegetative period.
PAIRING	Priara is indicated to red meat and second dishes. Best with gulash. The temperature to better serve this wine is about 16–18 °C.