



PRATELLO

NERO PER SEMPRE

The red wine destined for an eternal life



GRAPE VARIETY

Rebo



APPELLATION

Garda Rosso DOC from dried out grapes



SOIL

Second-level pebbly moraine soil with medium presence of limestone.



TRAINING SYSTEM

Guyot



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 1.2 kg per plant



PROCESSING

30-year-old vines - Hand-picked grapes - Cassette drying for 35-45 days in fruit cellar - Soft destemming – Fermentation at 22-24°C for 20 days - Maceration until the skins are exhausted for another 10-15 days - Wine flower racking – Aged for 15 months: 50% in stainless steel and 50% in 20 hl oak barrels and 5 hl tonneau - Elevage in bottle for 1 year.



SIGHT

This is a wine that shows a deep ruby-garnet color with purple hues. Clean and with a generous body, it shows its extracts with a tight, full-bodied glyceric mass that drips from the glass.



NOSE

On the nose it is a peaceful invasion of aromas of ripe red fruits, nutmeg, cinchona, fresh pomace, followed by sensation of blackberries and plum jam. The olfactory spectrum closes with notes of cherries in spirit, dark chocolate and rhubarb.



PALATE

In the mouth it is a delight of red berries such as plums, blackberries durian, with an enveloping and silky finish. Strong and balanced between its fine tannic texture and tasting persistence; Nero per Sempre is, as a whole, a state-of-the-art wine in liquid form.



FOOD PAIRING

The gastronomic pairing is obviously perfect with grilled red meats cooked medium rare, roast wild game, lamb chops, but you can also dare with game meats with a great flavour such as duck speck or goose ham.



SERVING TEMPERATURE

To be served at a temperature between 16 and 18° C in a wide-bowled glass.



ALCOHOL CONTENT

14,5%



750 ml 1,5 l 3 l 6 l 9 l

AVAILABLE SIZES