

GRANDE ALBERONE QUINTUS 0.75L VINO ROSSO D'ITALIA

Wine

Type	Italian red wine
Growing region	Italy
Grape varieties	Primitivo, Merlot, Cabernet and Teroldego.
Characteristic	Intense red color. Full-bodied and soft at the same time. Delicious nuances of chocolate, strawberry and tobacco will turn every single sip into a sensory experience.
Winemaking	The grapes are hand-harvested, destemmed and macerated, so that to obtain a deep red color, fresh fruity aromas as well as tannic compounds that give body and character. Fermentation takes place at controlled temperature (24-26 ° C) in stainless steel tanks. Then, the wine spends some months in oak barrels before being bottled.
Alcohol	14.5 %

Vineyard

Land	Medium textured - clay
Orientation and altitude	East – South-East, 150m a.s.l.
Planting system	Cordon and Guyot
Vineyard Plant Density	4500 grapevines/hectare

Recommend

Preservation	Keep in cool and dry place.
Service temperature	16-18 °C
Glass	Bordeaux grand cru
Aging potential	24-36 month if store in right place
Best served with	Perfect with stews, roasts, game and strong cheeses. Everyday wine suitable both for lunch and dinner.

We mean quality™



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Awards

Selection Mondial des Vins Canada 2015

Gold medal

IWSC 2015

Silver medal

Asia Wine Trophy 2015

Silber medal

Berliner Wine Trophy 2015-'16-'17-'18

Gold medal e Best Producer

Luca Maroni 2015-'16-'17-'18

94 points