



## Le Pietre Rosso Giovane

Obtained from the finest grapes in the Veronese hills, this excellent wine with a dry fresh flavour has a garnet-red colour and a slightly wild, spicy bouquet of cut grass, structured although not excessively alcoholic.

### GRAPE VARIETIES

Corvina, Rondinella, Cabernet and other indigenous grapes to finish.

### VINEYARD: geographical position and characteristics

The vineyards are all situated in the north of the province of Verona adjacent to the classic Valpolicella area, and have an average age of 30 years. The soil is Neolithic hilly, calcareous, thin and stony.

### SYSTEMS: method and density

Guyot with about 4,500 vines per hectare for Cabernet, pergoletta Veronese for the others with about 3,500 vines per hectare.

### VINTAGE: time and method

Mid and late September, with manual harvesting.

### VINIFICATION

When they reach the cellar, the grapes are destemmed and crushed. The must and marc are fermented in special heat-controlled tanks for about 15 days with temperatures ranging from 19 to 22 °C with device for punching the cap, until the bouquet and colour have been extracted completely without need for pressing. This is followed by a brief spell in steel tanks and then ageing in bottles.

### LE PIETRE ROSSO & CUISINE

Ideal with meat in general, from carpaccio (thin sliced raw beef) to roasts; whenever possible, use it as an ingredient in the dishes themselves. Serve at 16-18 °C.

### BOTTLE: analytical data on bottling

Alcohol	12.25
Residual sugar	6 grams/litre
Total acidity	5.15
Net extract	28.60