PRIOR
IGT VENETO RESILIENS PIWI

Single variety from resistant Piwi vines "MACERATED IN AMPHORA"



CERTIFICATIONS:
Organic – Vegan

GRAPES
Prior 100%

PRODUCTION AREA:
The company is located in the city of Pramaggiore (Venice)

GROUND:
Clay of alluvial origin rich in minerals with a thin layer of calcium carbonates called Caranto

FARMING SYSTEM:
Double upside down

VINIFICATION
The harvest is carried out manually with the selection of the best bunches. After destemming, maceration takes place in terracotta amphorae, where fermentation also takes place and lasts for several months. After racking, the wine ages in French oak barrels. After bottling the wine rests in the bottle until perfect balance is achieved.

ORGANOLEPTIC CHARACTERISTICS
Ruby red color with intense and bright purple reflections. Notes of ripe red fruit and spicy hints of white pepper. On the sip, the silky tannin and the savory note balance each other, giving a perfect taste balance.

PAIRINGS:
Pairing for strong flavors such as red meats, braised meats, game and mature cheeses. Uncorked at the moment, it should be served at 18-20° C.

ANALYSES
alcohol content: 13% vol.
total acidity: 5.68 g/l

AVAILABLE FORMATS:
Bottle: 750ml

Le Carline Società Semplice Agricola – Via Carline, 24 – 30020 Pramaggiore (VE) – Italia
Tel. +39 0421 799741 – Fax. +39 0421 203525 – info@lecarline.com – vinobio@pec.lecarline.com – C.F. / P.I 04601120274