

GRANDE ALBERONE LA FORZA 0.75L VINO ROSSO D'ITALIA

Wine

Type	Italian red wine
Growing region	Italy
Grape varieties	Negroamaro, Malvasia nera and Primitivo.
Characteristic	Intense ruby red colour with violet reflections. Intense and persistent fragrance with refined hints of ripe fruit: raspberries and red currants. Medium-bodied wine, the finish is soft and long.
Winemaking	The grapes are crushed and destemmed, then, transferred into steel tanks and left slowly macerating to extract color and primary aromas. Fermentation is carried out at a controlled temperature of 22-24 °. This wine is partially aged in oak barrels, giving a spicy character to the wine itself.
Alcohol	13,5 %

Vineyard

Land	Medium textured and clay
Orientation and altitude	East – South-East, 250m .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	18 - 24 month if store in right place
Best served with	It pairs with cooked or boiled meats, cheeses, soups and grilled vegetables.

*We mean quality*TM

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Awards

Luca Maroni 2017

94 points

Berliner Wine Trophy 2017

Best Producer

Berliner Wine Trophy 2018

Gold medal e Best Producer