

# ROSSO PRELIT

## IGT VENEZIA GIULIA

Variety: Merlot 70%  
Cabernet Sauvignon 30%

Soil type: Ponca - Opoka  
Sandstone/Marl

Vineyards altitude: 110/140 m a.s.l.

Vineyards exposure: south

Resa per ettaro: 40 q/Ha

From the vineyards: Monte Calvario since 1994  
Piedimonte since 1967

### Vinification:

The maceration begin in big barrels of oak for 40 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

The presence of sedements is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



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