



## PROBUS ROSSO LISON PRAMAGGIORE

Denominazione di Origine Controllata

**TYPE:** Still red wine

**GRAPE VARIETY:** Merlot 65%, Cabernet Franc 35%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Guyot, Sylvoz

**PLANT DENSITY:** 4,500 plants per hectare

**GRAPE YIELD:** 8,000 kg per hectare

**VINIFICATION:** The grapes are harvested by hand during the first ten days of October. Merlot and Cabernet Franc grapes undergo separate red vinification. The must is fermented on the skins for approximately 12 days at a controlled temperature of 26-28 °C. During this time regular racking takes place to extract the optimum colour and tannins from the skins. At the end of the fermentation period the wine is transferred into French oak casks to mature for approximately 12 months, after which the two wines are blended into a mass comprising 60% Merlot and 40% Cabernet Franc. Finally, the wine is aged in bottle until it is released onto the market.

**TASTING NOTES:** Intense garnet colour, with purple highlights. The scent is broad and complex, intense and lingering with strong fruity hints and pleasant woody nuances. The flavour is persistent, full and velvety. A traditional, complex and refined wine with a modern flavour.

**SERVING SUGGESTIONS:** Important red wine featuring finesse and good structure. Goes well with roast or grilled meat. Ideal for stews, braised meat and venison. Delicious with fillet and excellent with hard cheeses.

**ALCOHOL:** 13.5% Vol.

**SERVING TEMPERATURE:** 18-20 °C

**SHELF LIFE:** 7/8 years

**BOTTLES PER CARTON:** 6 x 75, 150, 300 CL