

Pratoberra Rosso

Italy | Sicily

Art. Nr. 56935

Wine Description

The vines grow in the mild climate of the south-west coast of Sicily on sandy and limestone soils. Pratoberra is produced with the method “parziale Appassimento”, a technique whereby part of the grapes are left to dry naturally on the vines, giving life to a full-bodied wine, with notes of spices and ripe red fruit. The wine matured for another 6 months in Allier oak barrels and impresses with its long lasting round finish.

Region Description

The vineyards for this wine had their origins four generations ago with the Berra family planting grapes on their sun-drenched meadows running down to the Mediterranean Sea. Viticulturist Giuseppe Berra knew by leaving grapes on the vine would harness the warmth of the sun and produce a process of “parziale appassimento” by naturally drying the grapes. The strength, intensity, and character of the grower are reflected in this wine and the soil of Pratoberra.

Food Pairing:

Enjoy on its own but also with chocolate truffels and dark chocolate.

TECHNICAL DATA

VINTAGE:	2022	COUNTRY:	Italy
REGION:	Sicily	VOLUME:	0,75 L
STYLE:	Ripe & Rounded	WINE TYPE:	Red wine
VARIETAL:	Cuvée	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2029

