



## **PRELIT ROSSO - IGT VENEZIA GIULIA - DAMIJAN PODVERSIĆ**

### **Organoleptic description:**

Translated Poured is a mixture of two characters: Merlot and Cabernet Sauvignon. Merlot's fruity notes gets accompanied with the elegant tannin of Cabernet Sauvignon, which confers to the wine the important structure and a smooth final.

### **Vinification:**

The maceration begins 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 sediments 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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<b>Producer</b>	Damijan Podversic
<b>Categoria</b>	Red
<b>Style</b>	Powerful and Structured Red
<b>Country</b>	Italy
<b>Region</b>	Collio, Friuli Venezia Giulia
<b>Vintage</b>	2012 Magnum, 2014 Magnum, 2016, 2016 Magnum



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<b>Grape Variety</b>	Cabernet Sauvignon, Merlot
<b>Alc %</b>	13,5%, 14%
<b>Barrel</b>	3 Months, 36 Months
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Beef, Blue Cheese, cured meat, Lamb, Light Blue Cheese, Meats, Rich meat Casseroles
<b>Bottle Quantity</b>	1500 ml, 750 ml