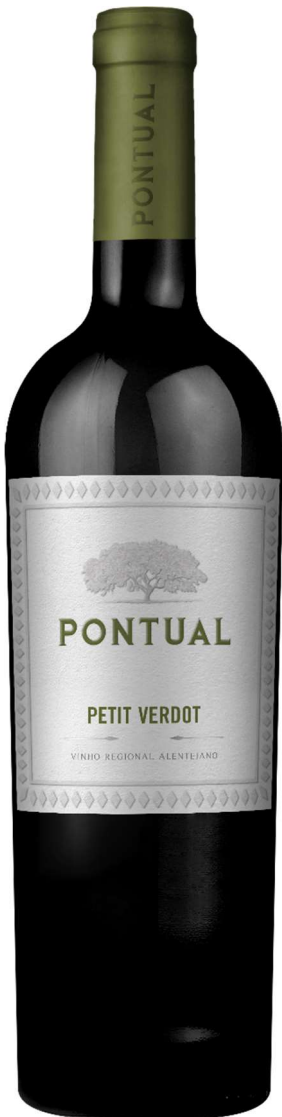




PONTUAL WINES

PONTUAL

PETIT VERDOT



Tasting Notes

Intense ruby color, good aromatic complexity in which blueberries and blackberries stand out. In the mouth it has a firm, elegant structure, with a fresh and persistent finish.

About the wine

Harvest: 2020

Grape variety: 100% Petit Verdot

Alcohol: 13,5% Vol.

pH: 3,67

Total Acidity: 5,3 g/L

Category: Vinho Regional Alentejano

Soils: Shists

Winemaking: Total destemming of the grapes, pre-fermentation maceration for 1 to 2 days. Alcoholic fermentation in stainless steel vats at a controlled temperature of 25°C, followed by malolactic fermentation.

Aging: 8 months in French and American oak barrels.

Consumption temperature: 17 to 18°C

Pairing: Meat, cod or vegetarian dishes, with complex seasoning and intense flavours.

Winemaker: Paolo Fiuza Nigra

PRODUCT	UNITS PER CASE	CASE WEIGHT (KG)	CUBICAGE (WxLxW)	EAN	ITF
PONTUAL PETIT VERDOT 750ML	6	8,1	175x270x300MM	5605360200036	15605360100043