PRIMA ROSAE

VINO ROSSO

VARIETY	—	Red grape varieties
HARVEST	—	October
VINIFICATION	—	Traditional red vinification with destemming
PRIMARY FERMENTATION	—	Temperature-controlled fermentation
AGING	—	Partially in stainless steel and partially in wood
AGING IN BOTTLE	—	6 months
ALCOHOL	—	12% vol.
STORAGE	—	Store in a cool, consistently humid environment, away from light

Produced and bottled by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites

Andreola

TERROIR

The “PRIMA ROSAE” line of still wines is a fresh and lively collection, suitable for any occasion, with pleasantness as its defining trait. The red version is created from a blend of wines sourced from long-standing partner growers. Once delivered, the wines are blended, aged, and bottled at our winery, where they continue their maturation to reach optimal expression.
For stylistic reasons, we have chosen to seal this wine with a screw cap - a modern, practical, and functional closure that helps preserve the wine’s freshness over time.

TASTING NOTES

Deep ruby red with violet reflections. The nose is expressive, evoking ripe red and forest fruits - cherry, blackberry, raspberry, strawberry, redcurrant, and blueberry.
On the palate, it is smooth and well-balanced, with soft tannins and a gentle hint of sweet spice.
Highly versatile at the table, it pairs beautifully with roasted meats, braised dishes, and richly flavored preparations.
Its rounded character also makes it a fine match for aged cheeses and cured meats, while its freshness and silky tannins complement hearty and savory pasta dishes.

Recommended serving temperature: 14–16°C

PRIMA ROSAE VINO ROSSO

VITICOLTURA EROICA CERVIM

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013