



## PORTA VITA ROSSO

*Porta Vita literally translated means to “Bring Life”. The wines come from northeastern Italy’s Tre Venezie—a region embracing the majesty of the snow-capped Dolomite Alps and the picturesque beauty of Italy’s romantic Lake District. They reflect the Italian spirit of embracing and celebrating life and bringing energy to every shared meal and thus has become a welcome and familiar feature on many American dining tables.*

PORTA VITA  
ITALIA



### PRODUCTION AREA

Country: Italy  
Region: Delle Venezie  
Appellation: Delle Venezie IGT

The Vallagarina valley in the south of Trentino, and the hills north of Verona. Both areas, though different in terms of climate and environment, feature hot summers and large differences between day and night temperatures, which, especially in Trentino, occur during the grape ripening period. The climate and soil conditions in these areas directly impart character in the grapes which, when skillfully vinified produce particularly luscious, fresh, well-balanced wines.

### GRAPE VARIETIES

50% Merlot, 30% Schiava, 20% Teroldego

The winemaking practice of blending of Merlot, which has adapted superbly in the “delle Venezie” area, with Schiava and Teroldego, varieties which are indigenous to Trentino-Alto Adige, has been established for some time now, and has met with the approval of not only local but also foreign consumers. Merlot has been widely grown in Italy since 1875, especially in the north, mainly in the Tre Venezie, where it has adapted superbly and produces substantial, high quality wines. Schiava is indigenous to Trentino and has been cultivated in the region since the Middle Ages. Teroldego, another variety indigenous to Trentino, has been cultivated since the 15th century and is widely planted on the Campo Rotaliano.

### PRODUCTION TECHNIQUES

The three grape varieties are harvested and vinified separately as they ripen at different times. Merlot tends to ripen early and is the first to be picked; then comes Teroldego and Schiava around late September or early October. After the grapes have been carefully selected they are destalked, crushed, and undergo alcoholic fermentation in stainless steel tanks at a controlled temperature of 75-79°F. Schiava spends around 4-5 days in contact with the skins, Teroldego 6-7 days, and Merlot 9-10 days. Finishing also takes place in stainless steel, for a period of 5 months. The three varieties are then blended together in the appropriate proportions.

### DESCRIPTION

The three grape varieties that make up Portavita Rosso present very different characteristics: Schiava can be distinguished by its pale ruby red color, fresh, fruity nose and light body, with good minerality. Merlot reveals a ruby red color, intense, vinous, slightly spicy nose and a full, round, slightly tannic palate; Teroldego is deep in color, has an intense, fruity nose and a robust body. When blended, these wines bring out the best in each other: Schiava tones down the tannins in Merlot, while Teroldego contributes fruit, finesse, structure and balance. The result is a modern wine with a medium-deep color with purplish reflections, an enticing, intensely fruity blueberry and raspberry nose; medium-bodied, well-rounded and pleasantly harmonic.

### ANALYSIS

Alc.: 12%      Sugar: 15.0 g/l      Acidity: 5.21 g/l

### SERVING SUGGESTIONS

Red meats, pastas prepared in rich sauces, pizza and hearty vegetarian entrées.

### BOTTLE SIZES

750 ml, 1.5l

