

PONTE PIETRA



Ponte Pietra, Merlot/Corvina 2015

PRODUCER

These wines are made by Matt Thomson at the Cantina di Monteforte. Verona's 'Ponte Pietra' (stone bridge) dates back to Roman times, although vines have been planted on the hills outside of Verona for much longer than this bridge has spanned the Adige River.

VINEYARDS

The fruit for the Merlot Corvina is grown in vineyards situated next to the Soave zone in the Val d'Alpone. The Merlot is grown on the warm, sheltered plains, on clay soils and the Corvina in the foothills on tufaceous basalt soils. All of the vineyards have excellent exposure, which helps to ensure complete ripeness.

VINTAGE

Mild temperatures and moderate rains accompanied the winter season. The beginning of the growth cycle in the vineyards, characterised by abundant rain, was followed by a hot and dry period. This allowed for perfect health and organoleptic qualities in the grapes, making this 2015 vintage one of the best, if not the best, of the last 20 years.

VINIFICATION

The grapes were hand harvested, de-stemmed, crushed and pumped to stainless steel tanks purpose-built for fermenting red wine. 25% of the juice was drained from the tank in order to increase the ratio of skins to juice, which in turn resulted in a wine with greater colour and flavour. The wine was pumped over the cap every hour in the early stages to increase extraction further. It was left in contact with the skins for 4-5 days and fermentation took place at temperatures up to 30°C. After pressing, the wine was aged in stainless steel tanks until bottling.

TASTING NOTES

A delicious blend offering the soft, blackberry voluptuousness of the Merlot in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina. A fresh and well-balanced wine.



VINTAGE INFORMATION

Vintage	2015
Region	Veneto
Grape Varieties	60% Merlot 40% Corvina/Corvinone
Winemaker	Matt Thomson
Closure	Stelvin
ABV	12%
Residual Sugar	6.5g/L
Acidity	5.5g/L
Wine pH	3.5
Bottle Sizes	75cl, 1000cl