



0,75 l

Merlot

Indicazione Of Geographic Tipicity

GRAPE VARIETY: MERLOT 100%

VINEYARD: SITUATED IN SCODOVACCA AND VILLA VICENTINA WHERE THE SOIL HAS STRICTLY AN ALLUVIAL CLAY CHARACTER. THE AVERAGE AGE OF THE PLANT IS ABOUT 20 YEARS.

CULTIVATION SYSTEM: SINGLE-SIDED GUYOT, DENSITY FROM 4000 TO 6500 PLANTS/HECTARE.

HARVEST: IT'S THE FIRST RED GRAPE VARIETY TO BE HARVESTED, AROUND THE SECOND WEEK OF SEPTEMBER.

VINIFICATION: AFTER THE HARVEST, DESTEMMED GRAPES FOLLOW 6 TO 8 DAYS OF FERMENTATION PROCESS WITH SKIN CONTACT UNDER CONTROLLED TEMPERATURE. THE SEPARATION OF THE SKINS TAKES PLACE THANKS TO A SOFT PRESSING. THE WINE, DECANTED SEVERAL TIMES, REMAINS FOR A VARIABLE PERIOD OF MONTHS IN STAINLESS STEEL TANKS IN ORDER TO REACH ITS BEST FINESSE AND HARMONIOUS CHARACTERISTICS.

COLOUR: INTENSE RUBY RED WITH VIOLET REFLECTIONS.

BOUQUET: YOUNG WINE, WITH FRUITY, ELEGANT NUANCES WITH REMINISCENCE OF MARASCA CHERRY.

PALATE: RICH IN FRESH, SMOOTH AND FRUITY SENSATIONS, WELL BALANCED WITH SIGNIFICANT PRESENCE OF TANNINS TYPICAL FOR THIS GRAPE VARIETY. PERSISTENT AND PLEASANT TO THE PALATE.

FOOD PAIRING: INDICATED TO BE SERVED WITH LIGHT MEAL DISHES. EXCELLENT WITH RISOTTO AND MEALS BASED ON PASTA, GREAT WITH POULTRY AND RED MEAT. ITS PARTICULAR FRESHNESS ALLOWS TO ACCOMPANY THIS WINE WITH COLD CUTS AND SOFT CHEESE.

SERVING TEMPERATURE: 16°-18°C.

LONGEVITY: REACHES ITS QUALITY PEAK FROM 1 TO 3 YEARS FROM BOTTLING.

TECHNICAL DATA:

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 3 Gr/L

ACIDITY: 4,80 Gr/L

NON-REDUCING EXTRACT: 24 Gr/L