

MERLOT D.O.C.

STILL WINE



Grape type: 100% Merlot

Training system: Sylvoz

Harvesting period: mid-September, when the grapes are perfectly ripe and healthy.

Vinification: maceration in contact with the skins for 8-10 days, and triggering of fermentation with selected yeasts at a controlled temperature of 18 degrees in order to produce an assertive aroma. Once fermentation is complete, the skins are separated from the wine, which then undergoes racking and filtration to eliminate sediment and impurities, before it is left to age for 4-5 months in stainless-steel tanks. Prior to being released, the wine is clarified and refiltered.

Tasting notes: deep red colour, tending towards garnet with age. A highly typical wine with persistent and intense aromatic complexity. Notes of small red berry fruit such as cherry and raspberry come to the fore along with delicate organic undertones. The palate is dry, full-flavoured, rounded, full-bodied and with the right quantity of noble tannins.

Pairing: a velvety wine, suitable as an accompaniment to the entire meal, it works particularly well with starters in rich ragù sauces, roasted white meats such as rabbit, and poultry and meat stews.

ABV: 12.5% vol.

Serving temperature: 16°C.



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