

# MERLOT D'ITALIA



100% Merlot

ALCOHOL  
LEVEL

12%

## TECHNICAL INFORMATION

AREA  
Italy

SURFACE  
AND ALTITUDE  
Hills and plains | 0-400 m

SOIL TYPE  
AND DENSITY  
Clay and limestone | 6.000  
plants/ha

VITICULTURAL  
TECHNIQUE  
Guyot

HARVEST PERIOD  
Second half of September

The grapes that make this wine are harvested both by hand and mechanically. They are destemmed, softly crushed, then fermented for 10 days at 25-26°C. The wine then undergoes malolactic fermentation during a brief fining period in stainless steel tanks.

## TASTING NOTES



Ruby red.



Typical vegetal scents of Merlot and intense hints of blackberry and cherry.



Round and harmonic. Defined aftertaste of berries.



Very good with bruschettas, charcuterie and cheeses.

