



Packing details:

Bottle content: 75cl
Bottles per case: 12
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 65 (standard)
Gross weight kg: 890 (standard)

Grape variety:

Merlot 100%.

Terroir and climate:

The grapes for our Merlot I.G.T. are harvested from vineyards located at the foot of the "Colli Asolani" hill chain, that stretches from east to west at the northern end of the province of Treviso (Veneto). With the hills sheltering them from northern winds, the vineyards benefit from the mild, temperate climate of the area and enjoy good sun exposure. The soil composition in the area is a balanced combination of silt, clay and sand.

Yield:

16 tons/ha.

Harvest date:

Late September.

Technical data:

Alcohol content: **12%**
Residual sugar: -
Total acidity: **5‰**
Dry extract: **18‰**
Pressure: -

Winemaking:

The destemmed grapes are crushed and allowed maceration for a few days. Fermentation occurs in neutral, closed stainless steel tanks at steady, cool temperatures. After bottling, the wine is allowed some rest in the cellar before being released for sale.

Tasting notes:

Pale purple with ruby hues. Classic aromas of lightly macerated red fruit on the nose, complemented by notes of forest floor and cedar wood. On the palate it displays medium structure with a fruity character and good sapidity

Food pairing:

It pairs well with poultry, roasted red meat, game and semi-hard cheese.

Serving temperature:

10 - 12 °C

