



Merlot Varietal

ORIGIN:

Italy

VINE VARIETY:

Merlot

SOIL: Calcareous,
clayey

GRAPEVINE CULTIVATION:

Guyot-trained

HARVESTING:

Mechanical harvesting

VINIFICATION:

Grape pressing and destemming and fermentation at controlled temperature with cultured yeasts.

REFINING:

Stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Hot by flash pasteurization

ALCOHOL CONTENT:

13% vol.

COLOR:

Vivid ruby red

NOSE:

Herbaceous, with hints reminding of clove and pepper

PALATE:

Intense, rounded with pleasant tannin

SUGGESTED PAIRINGS:

First courses with sauces and meat and game second courses

INTERNAZIONALE PAIRINGS:

Kaespätzle - Austria

Moussaka - Greece

SERVING TEMPERATURE:

14° -16°C

CURIOS:

It is a typical Bordeaux grape originating from South Western France. Its name comes from the partiality blackbirds have for its seeds