

Merlot veneto IGT

The vinification of this red wine is carried out with the aid of selected yeasts: the must/wine remains in contact with the skins for 8 - 12 days. It then goes into cement tanks, where it completes its fermentation at 25 °C (77 °F).

TASTE PROFILE

A dry red wine with a characteristic vinous aroma and a delicately herbaceous flavor; its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.

SERVING SUGGESTIONS

It is excellent with roasts, grilled red meats and rich poultry dishes, such as duck or guinea fowl.

GRAPES	Merlot
PRODUCTION ZONE	The Veneto
ALTITUDE	Land on the plain
TYPE OF SOIL	Of riverine alluvial origin, clayey
VINE TRAINING SYSTEM	Sylvoz and Cordon Spur
PLANT DENSITY	3.500 - 5.350 vines per hectare (1.210 - 2.165 per acre)
PERIOD OF HARVEST	Second half of September
ALCOHOL LEVEL	12,50% vol.
SERVING TEMPERATURE	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS	A large glass, narrowing at the rim
AGING POTENTIAL	4/5 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

