

Campo del Viotto 2013

Wise old vines that know the virtue of Time



VARIETAL
Merlot 100%



VINEYARDS
Exclusively from our "Campo del Viotto" vineyard. 6,000 vines planted per hectare, trained using the Guyot method. Yield of 60 q/ha.



HARVEST
Meticulous hand selection of the ripest bunches.



VINIFICATION
The first whole clusters harvested are dried out for about 20 days, then destemmed and transferred to small oak barrels for fermentation. The whole clusters from the second harvest are immediately destemmed and placed in stainless steel for fermentation. Frequent punch downs of the cap allow for maximum color and tannin extraction.



AGING
Aged in small oak barriques for 2 years and bottle aged for an additional 6 months before release.



TASTING NOTES

Color
Intense ruby red with pomegranate hues.

Aroma
Ripe notes of marasca cherries, sweet tobacco, dark chocolate and ripe wild berries.

Taste
Intense on the palate, with soft sweet tannins and a spiced persistent finish.



A perfect wine to pair with roasted red meats.

Serve at 64-68°F.

ALC. CONTENT
14%

ACIDITY
4,8 g/l

pH
3,55

DRY EXTRACT
37,8