

# Merlot 2016

We say “MerlòT”, not “Merlò”



**VARIETAL**  
Merlot 100%



**VINEYARDS**

Exclusively from our “Ferrovia” vineyard. 6,000 vines planted per hectare, trained using the Guyot method. Yield of 60 ql/ha.



**HARVEST**

Meticulous hand selection.



**VINIFICATION**

Destemmed, the grapes ferment in stainless steel tanks at a temperature of 23-25°C. During this phase, we conduct several pumping over of the cap per day, in order to obtain a maximum extraction of color and sweet tannins.



**AGING**

For 12 months, half in oak barrels and half in stainless steel tanks. Bottle aged for an additional six months before release.



**TASTING NOTES**

**Color**

Ruby red with violet hues.

**Aroma**

Fragrant aromas of wild berries and herbaceous notes of violets.

**Taste**

Soft and silky body with sweet tannins and balanced structure.



A perfect wine to pair with salumi and roasted red meats.

Standout chef pairing: Risotto with beets and Ramandolo blue cheese by Aron Querini @ La Frasca (Lauzacco, Italy)

Serve at 16-18°C.

**ALC. CONTENT**

13%

**ACIDITY**

5,1 g/l

**pH**

3,62

**DRY EXTRACT**

27,0