

Merlot 2017

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

4,9 g/l

pH

3,52

DRY EXTRACT

25,3