

Merlot 2017

We say “MerlòT”, not “Merlò”



VARIETY Merlot 100%



VINEYARDS Exclusively from our “Ferrovia” vineyard, planted in 2001, with an average vine age of 13 years. 5,600 vines planted per hectare, trained using the Guyot method. Yield of 60 ql/ha.



HARVEST September 26th. Hand selection.



VINIFICATION After destemming and crushing, grapes ferment in stainless steel tanks at a controlled 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. Afterwards, we proceed with racking.



ÉLEVAGE The wine matures for 12 months, half in French oak 225 lt barrels and half in stainless steel vats. After assemblage, bottle aged for six months before release.



TASTING NOTES (serve at 17°C)

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.



PAIRINGS 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)

APPROXIMATE ANALYTICAL DATA

Alc. content 13,4%	Tot. acidity 4,9 g/l	Lactic acid 1,1 g/l	Malic acid 0,1 g/l
pH 3,5	Dry extract 25,3	Glycerin 8,9 g/l	Res. sugar 2,5 g/l