

Merlot Veneto IGT

GRAPES :	Merlot
PRODUCTION ZONE:	Veneto
ELEVATION:	Low-lying plains
SOIL TYPE:	Clay soils of fluvial and alluvial origin
TRAINING SYSTEM:	Sylvoz and spur-trained cordon
PLANT DENSITY:	3,500 - 5,000 plants per hectare
HARVEST TIME:	Mid/late September
ALCOHOL VOLUME:	12.50 % vol.
SERVING TEMP.:	16 - 18 °C
RECOMMENDED GLASS:	Large tulip with a narrow rim
AGING POTENTIAL:	5/6 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

TECHNICAL NOTES

The grapes, which are harvested in the latter half of September, are crushed and destemmed. The grapes macerate with their skins and ferment for 10/12 days at a controlled temperature with regular pumping over to ensure optimal extraction of anthocyanins and tannins, followed by malolactic fermentation. In late winter part of the wine is transferred to cement casks and part into French oak barriques for ageing, the wine is then assembled and bottled.

TASTING NOTES

The wine's deep red hue introduces a bouquet which is full of ripe red fruits, black cherry and plum, and enlivened by hints of fragrant herbs and notes of sweet spices. Dynamic and elegant on the palate, velvety and full-bodied, with freshness and tannins which give the wine vibrancy and persistence with a long finish featuring the aromas of black fruits and spice.

FOOD PAIRINGS

An excellent accompaniment to richly aromatic pasta dishes, roasted or barbecued red meats, and mature cheeses. An interesting match for highly spiced Asian or South American cuisine.

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