



## MERLOT VENETO

Indicazione Geografica Tipica

**TYPE:** Still red wine

**GRAPE VARIETY:** Merlot 100%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Sylvoz

**VINIFICATION:** Red vinification of Merlot grapes. Fermentation takes place on the skins in steel vats for 8-10 days at a controlled temperature of 24-26 °C, on carefully selected yeasts. After racking off the wine is held in steel vats until bottling.

**TASTING NOTES:** The colour is deep ruby red and the scent is intense and clean with hints of violets and mixed berries. Well-balanced, fine flavour with evident tannins perfectly integrated into the structure.

**SERVING SUGGESTIONS:** Goes very well with red meat, roast meat and in general with flavourful meat dishes.

**ALCOHOL:** 13.0% Vol.

**SERVING TEMPERATURE:** 16-18 °C

**SHELF LIFE:** 2/3 years

**BOTTLES PER CARTON:** 6 or 12 x 75 CL

