

MERLOT
D.O.C. VENEZIA

- Variety:** SINGLE VARIETY MERLOT.
- Production zone:** ALLUVIAL BASIN OF THE PIAVE RIVER TO THE SOUTH EAST OF TREVISO.
- Terroir:** SOIL WITH BALANCED CLAY-CALCAREOUS COMPONENTS WITH GREAT STRUCTURE AND ORGANIC MATTER.
- Training system:** SYLVOZ AND GUYOT, WITH A YIELD OF 11,000 KG PER HECTARE.
- Harvest period:** HAND-PICKED FROM LATE SEPTEMBER TO EARLY OCTOBER.
- Vinification:** CLASSIC ON-SKIN MACERATION FOR 8-10 DAYS WITH FREQUENT PUMPING THE WINE OVER THE CAP.
- Maturing and aging:** MALOLACTIC FERMENTATION COMPLETED IN STAINLESS STEEL VESSELS, WITH SUBSEQUENT BOTTLING AND RESTING FOR FURTHER AGING.
- Sensory characteristics:** RUBY RED IN COLOUR WITH VIOLET REFLECTIONS, INTENSE PERFUME, SLIGHTLY GRASSY AND GRAPEY. THE TASTE IS FULL, ROBUST AND DRY.
- Food pairings:** IDEAL WITH ALL DISHES, ESPECIALLY LASAGNE, ROAST MEAT, COLD MEATS AND GRILLED MEATS.

SERVE AT 16°C IN WIDE-BOWLED RED WINE GLASSES.



Red-skinned grape variety originally from the Bordeaux region, where it is used in the production of some of the world's most famous wines. It was brought to Italy in 1880 by Senator Pecile and Count di Brazzà, initially becoming popular in Friuli and subsequently in the Veneto.

Alcohol:	12,50% vol.
Total acidity:	5,7 g/l
Sugar residue:	4,4 g/l
Dry extract:	--
Sulphites:	78 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13