

**MERLOT
D.O.C. PIAVE**

- Variety:** SINGLE VARIETY MERLOT.
- Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** WELL-DRAINED SOILS RICH IN ORGANIC SUBSTANCES IDEAL FOR OBTAINING FINE, ELEGANT WINES.
- Training system:** SHORT GUYOT, WITH A YIELD OF 6,000-7,000 KG PER HECTARE.
- Harvest period:** TO OBTAIN THE BEST QUALITY, GREEN HARVESTING IS PRACTISED, WHEREBY CLUSTERS OF GRAPES ARE THINNED WHILST STILL GREEN, WHICH ENSURES REMAINING GRAPES RECEIVE GREATER NUTRITION. HARVESTING IS CARRIED OUT MANUALLY AT FULL MATURATION, USUALLY AT THE END OF SEPTEMBER.
- Vinification:** DESTEMMING AND PRESSING OF GRAPES. FERMENTATION WITH MACERATION FOR APPROX. 20 DAYS WITH DAILY DELESTAGE. MALOLACTIC FERMENTATION IS COMPLETED IN BARRIQUES.
- Maturing and aging:** IN FRENCH OAK BARRIQUES FOR 18 MONTHS, FOLLOWED BY BOTTLING AND FURTHER AGING IN THE BOTTLE.
- Sensory characteristics:** THE QUALITY OF THE GRAPES, THE VERY CLOSE ATTENTION PAID DURING THE METHOD OF WORKING TO PRESERVE THE ELEGANCE AND STRUCTURAL CHARACTERISTICS OF THE GRAPE, THE AGING TECHNIQUE AND THE QUALITY OF THE WOODS USED HAVE MADE THE MERLOT A WINE OF GREAT STRUCTURE, SOFT IN THE MOUTH, MELLOW AND ATTRACTIVE. INTENSE RED COLOUR, TENDING TOWARDS POMEGRANATE AS IT AGES. GRAPEY FRAGRANCE, INTENSE, VARIETAL CHARACTERISTIC, SOFTENING WITH AGE. DRY TASTING, SAVOURY, FULL-BODIED, APPROPRIATELY TANNIC, HARMONIOUS.
- Food pairings:** IDEAL WITH ROAST RED MEATS, GAME, SPIT-ROAST.
- SERVE AT 16-18°C WIDE-BOWLED 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 introduced to Italy in 1880 by Senator Pecile and Count di Brazzà, initially becoming popular in Friuli and subsequently in the Veneto.

Alcohol: 14,00% vol.
Total acidity: 5,0 g/l
Sugar residue: --
Dry extract: 28,8 g/l
Sulphites: 54 mg/l



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