

Merlot

Denominazione DOC Colli Euganei

Type: Red wine

Grapes: Merlot

Area: Regional Park of Colli Euganei Veneto

Soil: clayey-calcareous of volcanic origin

Harvest: last week of September - manual harvest in small cases

Vinification: Pre-fermentative maceration of the grapes in tanks at controlled temperature and atmosphere for about 8 days, fermentation by inoculation of selected yeasts with maceration for 15 days, after that the seeds are extracted using the délestage or “rack-and-return” process

Color: Intense ruby red with purple shades

Bouquet: Intense fruity bouquet of ripe red fruit jams such as cherries and raspberries

Taste: In the mouth it is powerful, savoury and full with an elegant alcoholic nuance reminiscent of geranium

Ideal food pairing: Roasted red and white meat, cold cuts, tasty vegetables, stewed meat

Storage: like all wines it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Technical Data:

Service temperature: 18° – 20° C

Alcohol : 13% by vol.

Residual sugar: 1,25 gr./lt.

Total Acidity: 5,4 gr./lt.

Recommended glass: Balloon

Available size: 0.75 lt - 5 lt

