

Merlot

Classification:
Trentino DOC

Blend of grapes:
Merlot 100%

Cultivation area:
This vine is grown on the foothills along the Adige River between Sabbionara and Avio.

Grape harvest:
The red grape of this wine is harvested in the second ten days of September, strictly by hand.

Vinification:
Vinification occurs in the vinificator for the maceration of the grapes and red vinification with frequent pumping and delestage processes. Fermentation is followed by racking and a first decantation. After that, the wine is poured into tanks of reinforced concrete and large wooden barrels where malolactic fermentation takes place. This wine is matured and aged for 12 months before bottling.

Sensory profile:
The deep-red color of this wine boasts violet hues. It is characterized by a delicate fragrance of red fruits, and it is soft and elegant to the palate.

Pairings:
This wine goes well with dishes typical of the Trentino region, as well as pasta dishes with sauces, aged and tasty cheeses, and it is excellent with roasted meat whether grilled or baked.

Serving temperature:
18° C

Bottle and content:
750 ml Bordolese med bottle

Packaging:
Six-bottle pack with vertically stored bottles.

