



MERLOT
COLLI TREVIGIANI
Indicazione Geografica Protetta



LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES

100% Merlot.

VINIFICATION

Grapes exclusively harvested by hand. Maceration in stainless steel tanks at controlled temperature of 20-22 °C for about 8/10 days depending on the year. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Alcoholic fermentation at controlled temperature. The obtained wine ages in stainless steel tanks until bottling time.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Bright ruby red colour. Intense but fresh, genuine and balanced aroma. It has a dry flavor and a good length. It is well structured and dry.

The ideal pairing is with poultry, rabbit, red meats and mature cheeses.

The serving temperature is 16-18 °C.

ALCOHOL CONTENT

12% vol.

ALLERGENS

Contains sulphites.

AVAILABLE SIZES

0.75 lt bottle.

