

MERLOT TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA

WINEMAKING

The grapes are harvested, pressed and macerated on the skins for several hours. Selected yeasts are added to set off fermentation at a controlled temperature of 25-27° C for about 10 days, during which the product undergoes frequent remontages to encourage the extraction. After malolactic fermentation, the wine is then stored for a number of months in steel tanks before bottling.

WINEMAKER'S NOTE

This Merlot reveals attractive scents of blackcurrants as well as herbaceous hints. On the palate the fruit is particularly rounded and underpinned by velvety tannins, with great length and persistence.

FOOD PAIRINGS

An easy drinking wine, to enjoy with savoury pasta dishes or meat such as veal fillet and roasted chicken. To be served at 16° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area
Veneto and Friuli.

Grapes/Blend
Merlot 100%

Harvesting Period
Mid September

Alcohol
12%

PH
3.20

Total acidity
5.50 g/l

Residual Sugar
8 g/l