



Merlot IGT Marca Trevigiana



Product description

Wine obtained with vinification of Merlot grapes.



0,750 lt

Vineyard location: province of Treviso.

Altitude: 40 m. above sea level.

Soil composition: loos, slightly calcareous.

Grape variety: Merlot

Growing system: Sylvoz.

Harvest time: end of September.

Technology "Le Contesse":

- destemming and crushing.
- alcoholic fermentation with the skins for 6/8 days at controlled temperature.
- at the end of fermentation pressing to separate wine from grape skins.
- the wine ages in steel tanks for one year at least.
- the wine is bottled and then left to age in a conditioned warehouse for a few months.

Alcohol: 12 % vol.

Color: Rubin red.

Aroma: vinous, intense, with a hint of small red fruit and with a pleasant spicy note.

Bouquet: very pleasant, harmonious and rightly tannic.

Serving: serving at 18°C.

Serving suggestions: lively wine, excellent when matched with meat and cheeses, stewed and roasted meat. Surprising with aged cheeses.