



Merlot DOC

GRAPE VARIETIES

Merlot

WINEMAKING

The grapes are harvested during the last week of September, and left to ferment in stainless steel tanks for about two weeks. The wine is frequently pumped down the cap and then undergoes several délestages, made in order to remove from the skins colourings and harsh tannins. After this passage, having the wine reached its ideal alcohol content, the wine is drawn off the pomace, and left to ferment into stainless steel vats where it starts cleaning thanks to a natural static decantation. Thanks to the winter temperatures, the microbiological balance is reached, and the only thing we have to do is to carefully draw off the lees in order to obtain a clear wine. Merlot is bottled late in the summer following the harvesting, with a further refining in glass for a month.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red colour.

The aroma is intense and vinous, with subtle notes of wild berries.

The palate is elegant, dry, reminiscent of these nose sensations.

GASTRONOMY

A perfect match for white and red meat, savoury main courses and moderately mature cheese.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

[AWARD #1](#)

[AWARD #2](#)

