



Merlot "Comprino" IGT

GRAPE VARIETIES

Merlot

WINEMAKING

The grapes are de-stemmed, crushed and put together with the skin in concrete vats for a maceration that can last 7 to 10 days, two daily pumping overs. Several rakings at the end of fermentation, and few months to soften out.

AGEING

In concrete vats.

ANALYTIC DATA

Alcohol content: 12.5-13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Merlot has a brilliant color, ruby red with purple hues.

The bouquet expresses herb and aromas of chopped green pepper.

Thanks to its soft, meek tannins and supple velvety texture, it is a lush, elegant red wine, easy to drink.

GASTRONOMY

Red meat with spicy sauce, fried pork, stew-pot pie.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl



3L, 5L or 10L available for this format.

