



## *Alto Adige Merlot DOC "Lafoi" 2013*

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### GRAPE VARIETIES

*Merlot*

### WINEMAKING

*The fermentation process lasts about one week, using temperature-controlled stainless steel tanks; during this process the important ingredients of the grapes are carefully extracted using the own CO<sub>2</sub>; subsequently the juice terms the fermentation in 50hl oak casks.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep, intensive ruby; woodland berry fruits, prune, juniper berry and black pepper; full-bodied and rich, with sweet but assertive tannins.*

### GASTRONOMY

*Delicious with dishes of red meats, poultry, venison, hard cheeses.*

*Serving temperature 18-20 °C*

### AVAILABLE FORMATS

*75 cl*

