



MERLOT

MARCA TREVIGIANA
Indicazione Geografica Tipica

Type: still red wine

Grapes: 100% Merlot

Characteristics and location of the vineyards: vineyards planted on clay soils

Vineyard system: sylvoz

Harvest: manual between the 2nd and 3rd ten days of September

Vinification: after crushing, the product is kept in cold maceration for 12-24 hours and then continues to be macerated for another 3-4 days with the aim of best extracting the aromas and polyphenols.

The fermentation is conducted at temperatures not exceeding 22 °C so as to keep the product fresh, with young and elegant aromatic characteristics.

Colour: ruby red with violet hues

Bouquet: intense, bouquet of violets, cherry notes and hints of red berries

Taste: good structure, soft, balanced and harmonious

Serving temperature: 16-18°C

Alcohol content: 11,5%

Recommended pairings: with the entire meal, excellent with roasted white meat, cheese and cold cuts

Wine storage: in a cool place at 14-18 °C, protected from light, avoiding prolonged periods in the fridge