



# MERLOT IGT

Indicazione Geografica Tipica

Veneto

## TYPE OF WINE

Still red wine

## AGRONOMICAL FACTS

Grape varieties:	Merlot
Cultivation area:	Hills of Padova and Vicenza provinces (Euganean and Berici hills)
Soil:	clay and limestone of volcanic origin
Training system:	Guyot and Cappuccina
Altitude:	from 30 to 200 mt. above sea level
Density stems/ha:	medium density 3500 stems/ha.
Hectare yield:	approx. 170 q/ha.
Harvest:	manual harvesting to physiological ripening of grapes

## OENOLOGICAL FACTS

Vinification:	cold maceration of the grapes at 10°C for 3-4 days before fermentation. Fermentation with selected yeast at a controlled temperature. Délestage operations are performed, followed by malolactic fermentation, induced using selected lactic bacteria
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Ageing:	in steel tanks, after that at least 3 months in bottle
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## TASTING NOTES

Color:	ruby red with purple hints
Bouquet:	fruity bouquet of cherry and raspberry jam
Taste:	full-bodied, tasty and elegant, with a light geranium aftertaste

Pairing:	broiled and roasted meat, cold cuts, risotto, meat gravy such as Bolognese sauce, ripened cheese, Mexican enchiladas and empanadas. Perfect as an aperitif, too
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Storage:	it maintains its aromatic characteristics for 2-3 years. Like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or heat sources.
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Service temperature:	18° – 20° C
Alcohol content:	12,5% by vol.
Residual sugar:	5,84 gr./lt.
Total acidity:	5,2 gr./lt.

