

## MERLOT RESERVE

**Grape variety:** Merlot

**Type:** Merlot IGT Veneto

**Training system:** GDC

**Number of vines per hectare:** 5000

**Yield per strain:** 1-1.2 kg

**Harvest:** in September

**Vinification:** after careful selection, the grapes are destemmed and pressed and then fermented in conical steel containers with long maceration: 16/18 days (depending on the vintage). Subsequently it rests for 16/18 months in barrique and light toasted Allier oak tonneau.

**Alcohol content:** 13.5% vol

**Color and appearance:** exemplary garnet, clear and consistent.

**Aroma:** complexity on the stands: the fruitiness of blackberry jam, plum, black cherries in alcohol and elderberry juice travels together with dried red rose, violet and withering iris. They respond to the spiciness of vanilla and cinnamon, liquorice and chocolate.

**Taste:** softness that is linked to alcohol in the mouth with excellent flavor. It is a continuous succession of fruit and tertiary aromas. The tannins, not yet tamed, continue to dry the oral cavity and to demonstrate the beautiful structure.

**Pairing:** it can range from spaghetti with red sauce with Amatrice bacon and pecorino romano, fillet with green pepper, a nice flake of Bagòss and homemade bread.

**Service:** Serve at 16-18 °C in large balloons.

**Taste while listening:** Frank Sinatra - My way

