

MERLOT

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 containers steel truncated cones with long maceration: 16/18 days (depending on the vintage). It then rests for 16/18 months in stainless steel tanks.

Alcohol content: 13% vol

Color and appearance: garnet in which they remain still ruby, clear and with good consistency.

Aroma: expresses good complexity on a background of measured intensity and finesse. The light herbaceousness of walnut husk interposes among the fruitiness of currants, blackberries, of plum and the floral of violet and peony.

Taste: dry and sufficiently soft, albeit with respectable tannins followed by good freshness and flavor.

Pairing: certainly a Venetian pasta and beans or a roast goose, but that can do the trick even next to a Florentine.

Service: serve at 15-16 °C in medium-sized balloons.

Taste while listening: Gotye (Feat Kimbra) - Somebody that I use to know

