



## MERLOT

**Classification:**

Veneto IGT

**Variety:**

100% Merlot

**Soil:**

Clay

**Harvesting:**

Grapes are harvested by hand in the early morning during the third week of September.

**Wine Process:**

Pre-fermentation cold maceration at 41° for 2-3 days. Traditional maceration follows for 10 days. Alcoholic fermentation occurs at 73°F.

**Aging:**

Ages 9 months in oak barrels and then 4 months in the bottle.

**Alcohol level:**

12%

**Duration:**

3 years

**Characteristics**

**Color:**

Dense ruby red

**Aroma:**

Intense bouquet with fruity overtones; full and spicy.

**Taste:**

Warm and dry, good intensity, strong after-aroma. A full, gentle, and persistent finish.

**Serve with:**

White meat, poultry, and dishes prepared using giblets. Should be served between 60-64°F.

