

MERLOT

TRENTINO DOC



VINEYARD CHARACTERISTICS

Location of the vineyards On heavy, clayey soil in early zones that ensure the grape bunches receive numerous hours of sun exposure during ripening. This makes it possible to always achieve good ripening of the grapes and produce wines with body and structure.

Grape variety used 100% Merlot.

Training system Trentino pergola for the older vineyards and Guyot for the younger ones.

VINIFICATION AND AGEING

Harvest Careful, timely thinning ensures that grape yields per unit of surface area are within the limits established by the production standards. The harvest takes place around mid-September, selecting the ripest, healthiest bunches.

Vinification The grapes are immediately separated from the stems and crushed. The must produced is macerated on the skins during the entire alcoholic fermentation, conducted at temperatures between 25 and 28 °C for approximately 6 to 7 days. The wine is then partially clarified through a couple of rackings and undergoes malolactic fermentation to achieve balance and plushness.

Ageing The wine is aged for approximately 10 months in cement vats, steel tanks and oak barrels. Before bottling, the different batches are suitably blended.

ORGANOLEPTIC CHARACTERISTICS

Colour Fairly deep ruby red.

Aroma Complex and lingering with fruity notes (small fruits like raspberry and blueberry in particular) accompanied by pleasant spicy and grassy scents (green pepper) consistent with the varietal characteristics.

Flavour Full, plush, pleasing to drink. It has a pleasantly tart aftertaste and flavours that linger in the mouth.

ANALYTICAL DATA (For the vintage:)

Alcohol content 12.5% vol.

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Residual sugar From 0.2 to 3 g/l.

Total acidity From 4.70 to 5.50 g/l.

pH Approximately 3.60.

Contains sulphites.

PAIRINGS

- Meat-based second courses, particularly grilled meats
- Aged cheeses
- Intermediate dishes.

SERVING TEMPERATURE

18 °C, best if served an hour after opening. Can be aged.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.
Store bottles horizontally.

AGEING POTENTIAL

3 years.

PALLETISATION

Size 0,75 l (1,21 kg)

Type Bordeaux

Bottles per case 6 bottles • Weight 7,4 kg

Case dimensions Length 24 cm • Height 30 cm • Width
15,5 cm

Palletisation 110 cases • Weight 834 kg • Height 167 cm