



MERLOT 2022

TRENTINO DOC · ORGANIC



From vineyards clinging al pè—to the foot—of the mountains, the best suited to Merlot.

VINEYARD CHARACTERISTICS

Seasonal performance The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

Production area A single vineyard in Ceniga, in front of Maso Lizzone. This is a warm, east-facing area where the grapes manage to reach optimum ripening.

Grape variety used Merlot with a small proportion of Eco 1 and Eco 2 (approx. 10%).

Type of terrain Mostly medium texture, with a good clay content at times calcareous.

Training system Guyot.

Production 85,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest On 21 September, with the grapes carefully selected by hand and transported to the cellar in small containers.

Vinification The grapes were taken quickly to the winery, where they were immediately stripped and the whole grapes dropped into special steel vats for alcoholic fermentation. Alcoholic fermentation occurred at a temperature of about 22 °C (72 °F) with maceration on the skins for 8 days.

Ageing In wooden barrels until July. The wine was bottled on 2 August 2023. 4,164 bottles were produced. This was followed by at least 6 months' ageing in glass.



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ORGANOLEPTIC CHARACTERISTICS

Colour Intense ruby-red colour with purple hues that highlight its youth. Medium consistency.

Aroma After brief aeration it opens with all the integrity of its fruit in an inviting suggestions of red fruit, plum, cherry and wild berry, followed by spicier hints of cloves, pepper and liquorice root, and finally a more elegant note of cocoa butter.

Flavour A lively attack due to the freshness of this wine. Fine tannic weave gives it structure, ending with a pleasant aromatic persistence. It should be drunk immediately but may evolve for a few more years.

Palletisation 95 cases • Weight 836.2 kg • Height 170 cm

ANALYTICAL DATA

Alcohol content 12.50% vol.

Sugars 0.3 g/l

Dry extract 25.8 g/l

Total acidity 4.94 g/l

pH 3.58

Contains sulphites. Does not contain GMO.

PAIRINGS

- Appetizers based on medium-aged cold cuts.
- Lasagna Bolognese.
- Red meat (stew, roast and lamb).
- Tagliata of beef and rocket.

SERVING TEMPERATURE

Serve at 18 °C (64.4 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

Beyond 5 years.

PALLETISATION

Size 0.75 l (1.37 kg)

Type Bardoletese Riva

Bottles per case 6 bottles • Weight 8.5 kg

Case dimensions Length 25.5 cm • Height 31 cm • Width 17.5 cm