

MERLOT 2020

TRENTINO DOC · ORGANIC

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

VINEYARD CHARACTERISTICS

Seasonal performance 2020 was a normal year in this sense, with an average winter and a slight warmer spring than usual. These higher temperatures enabled a slightly earlier bud break. Harvest time, on the other hand, was characterised by abundant rainfall and high humidity, calling for heavy intervention and inspections in the vineyard to assess the best moment to pick the grapes. The work carried out by partners and technicians ensured that the grapes arrived healthy and well-ripened in the cellars.

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 100% Merlot

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

Training system Guyot.

Production 80,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest On 22 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 24 °C (75.2 °F) with maceration on the skins for 10 days.

Ageing In wooden barrels until July. At the beginning of August 2021, the wine was stabilised and prepared for bottling, which took place on 25 August 2021. 3,798 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.

ANALYTICAL DATA

Alcohol content 13.38% vol.

Sugars 1.8 g/l.

Dry extract 27.6 g/l.

Total acidity 5.54 g/l.

pH 3.58.

Contains sulphites.

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 "Bordolese Riva" custom bottle

Bottles per case 6 bottles • Weight 8.5 kg

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

Palletisation 95 cases • Weight 836.2 kg • Height 170 cm