



MERLOT

Alcohol level: 12,50% in Vol.

Sugar content: 4 gr/l

Total acidity: 5,20 gr/l

PH: 3,50

Vinification:

8 days of maceration on vinasse

Wineyard: Merlot

Production area: Motta di Livenza (TV)

Yield per hectare: 140 q/ha

Planting pattern: 270 x 90

Training system: Sylvoz

Describing this variety is quite a challenge: not much for the complexity of its taste, but more for the different terrains on which the vine is cultivated. We find an enormous variety of Merlot: from everyday table wine to excellent bottled wine. In any case, we consider this Merlot to be perfectly suitable for our zone.

It is a great wine, full-bodied, robust, rich in color, nearly always low in fixed acidity, a factor which influences its ageing but is often the base for excellent wines such as Cabernet Sauvignon. Vinous, with subtly grassy flavor and notes of raspberry, cherry and sour cherry when young.

Through ageing (two-three years) it acquires great refinement and a dry flavor with a pleasantly bitter after-taste while it develops a fine bouquet.

A perfect accompaniment to the whole meal, it also couples to meat-based courses, roasts, fried food and casseroles of red and white meat (particularly rabbit and poultry).

To be served at a temperature of 16-18° C.