

## MERLOT

### COMMERCIAL DATA

**Name:** Merlot IGT MT

**Colour:** ruby red with garnet reflexes.

**Scent:** it reminds of the cherrie joint with berries, with some hints of cinnamon.

**Taste:** full body, soft, ending in a fruity taste.

### AGRONOMIC DATA

**Grapes:** pure Merlot

**Production Area:** Rai of San Polo di Piave

**Altitude:** 30 mt on sea level

**Soil:** clayey, sandy sometime gravely

**Orientation of the vines:** south-north

**Breeding system:** double Sylvoz overturned

**Stumps for hectare:** 4000

**Yield quintal/hectare:** 120 quintals per hectare

**Harvesting:** mid September

### OENOLOGICAL DATA

**Vinification in red:** maceration for 15-20 days, the temperatures can vary from 24 to 26 degrees to allow the colour of the skins to come to the surface.

**Malolactic fermentation:** yes, immediately after the drawing off

**Refining:** no

**Mellowing length:** 60 days before marketing

### ANALITICAL DATA

**Percentage of wine per grapes:** 70%

**Dry extract (gr per lt):** 28,20

**Total acidity (gr per lt):** 5,60

**PH:** 3,40

**Remaining sugars (gr per lt):** 6

**Developed alcohol:** 12,30% vol.

### OTHER DATA

**Matching:** good match with white meat roasts and with grilled meats. Furthermore, is it worth trying it with half mature cheeses.

**Serving temperature:** serve at 18-20°.

**Preservation:** in cool places sheltered from light and heat.

