



# CA' DI RAJO

RAGGIO D'INGEGNO

## Merlot Venezia Doc



Appellation	Merlot Venezia Doc
Color	Ruby red with violet highlights.
Bouquet	It reminds of cherries, mixed berries with some notes of cinnamon.
Taste	Full bodied with soft tannins and a final fruity taste.

### AGRONOMICAL DATA

Grapes	Merlot
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	3300
Yield quintal/hectare	130
Harvest	Hand harvest in Mid September

### OENOLOGICAL DATA

Vinification in red	Maceration of 15-20 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking.
Aging	No
Mellowing length	60 days before sale

### ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Dry extract (g/l)	28,2
Total acidity (g/l)	5,6
pH	3,4
Residual sugars (g/l)	3
Alcohol	12,50% vol.

### OTHER DATA

Food pairings	Good with white roasts, grilled meats and half mature cheese.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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