

MERLOT

DOC VENEZIA

*Ideal with roast white meat, grilled meat or medium mature cheese.
Recommended pairing: roast rabbit.*

Ruby red with pomegranate-colored highlights.

Smooth and structured, with a wild fruits aroma and spicy cinnamon notes from the aging in oak.

In the glass it has a ruby red color, with garnet reflections. In the mouth is elegant and soft, with a pleasant finish and moderate tannins.

Serving temperature 18-20° C (64-68° F).



MACERATION
OF THE GRAPES FOR
ABOUT 20/25 DAYS



PART OF THE WINE
AGED FOR AT LEAST
4 MONTHS
IN TONNEAUX

AGRONOMICAL DATA

Grapes	Merlot
Production area	The province of Treviso and Venice
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and rich in organic substance
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	5.40 ÷ 5.60
pH	3.45 ÷ 3.65
Residual sugar (g/l)	5 ÷ 7
Alcohol	13% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

