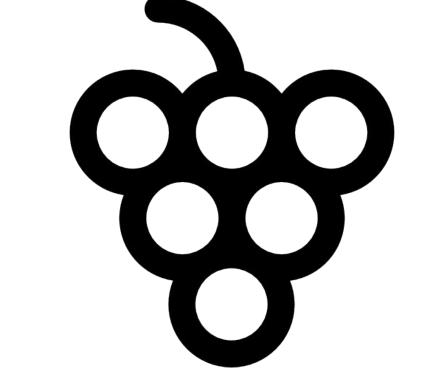


COLLIEUGANEI DOC MERLOT BIOLOGICO "12 MESI"





100% MERLOT

Varietal composition: Merlot 100%

Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: mid September

TECHNICAL NOTES

Soil: Volcanic origin mainly characterized by Scaglia Rossa

Trellising System: Spurred cordon, Guyot

Vine Density: 60-70 qli/h

METHOD OF PRODUCTION

Vinification: Macerated in a single large wooden vat for about fifteen days with frequent punching down and delestage.

Aging process: Short passage in concrete and then resting for twelve months in large wood.

TASTING NOTES

Colour: Ruby red in colour with violet nuances.

Bouquet: Hints of red fruits, redcurrants, wild blackberries and plum preserve

with notes of sweet spices.

Palate: Smooth and velvety with lingering sapidity and a mineral finish.

Food pairing suggestion: Grilled red meats and aged cheeses.

Serving temperature: 16°-18°

Residual sugar: 2 g/l Alcohol content: 14%