

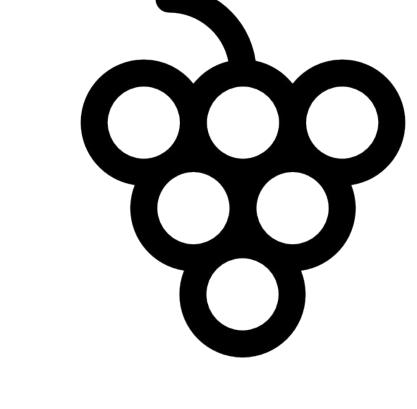
COLLIEUGANEI DOC MERLOT "I SENTIERI"





FASOLO

Fill with the



100% MERLOT

Varietal composition: Merlot 100%

Production area: Baone and Cinto Euganeo - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: Second half of September

TECHNICAL NOTES

Soil: Volcanic origin mainly characterized by Scaglia Rossa

Trellising System: Spurred cordon

Vine Density: 80-90 qli/h

METHOD OF PRODUCTION

Vinification: Red vinification with maceration for about fifteen days. **Aging process**: Short passage in concrete for malolactic fermentation, then resting for twelve months in French Oak tonneaux and one more year in big barrel (15hl).

TASTING NOTES

Colour: Deep ruby red colour.

Bouquet: On the nose, it features fragrances of ripe red fruit, black cherry and

raspberry, enriched by spicy and chocolate notes.

Palate: It is rich and velvety on the palate. Its tannins are powerful yet also elegant

and enveloping. Balanced sapidity and a slightly spicy aftertaste.

Food pairing suggestion: Red meats and roasts.

Serving temperature: 16°-18°
Residual sugar: 1,5 g/l
Alcohol content: 13,5%