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CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

RISERVA STORICA COLLI EUGANEI DOC MERLOT 1996





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: Guyot, Sylvoz

METHOD OF PRODUCTION

Vinification: Traditional vinification process. **Aging process**: The wine rests in the bottle in aging caves for more than twenty years at a controlled and constant temperature.

TASTING NOTES

Colour: Ruby red with garnet red reflections.Bouquet: On the nose it offers hints of tobacco, cocoa beans and coffee.Palate: On the palate it is fresh and full-bodied, with an intense flavour and slight hints of oxidation, soft tannins and a smoothness enhanced by its moderate alcohol content.

Serving temperature: 18° Alcohol content: 12,5%

"Tillizing 1115