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CAMPAIGN FINANCED ACCORDINGTO EU REG. N. 1308/2013

RISERVA STORICA COLLI EUGANEI DOC MERLOT 1998





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: Pale ruby red.

Tillizing 111-

Bouquet: On the nose it has hints of pipe tobacco, incense, freshly roasted cocoa beans and coffee.

Palate: On the palate it reveals freshness and body, with an intense taste and slight hints of oxidation, soft tannins and a smoothness enhanced by its low alcohol content. Tobacco is perceived again in the finish along with a hint of sandalwood. Serving temperature: 18° Alcohol content: 12,5%