

CAVAZZA

STORIE DI VIGNA DAL 1928



MERLOT CICOGNA

Merlot Colli Berici DOC



A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Merlot (growing in our area for more than 100 years).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	22 years
HARVEST PERIOD/METHOD	Beginning of October. Careful grape selection by hand.
WINE MAKING	In red (grape skins remain in contact with the juice).
PRIMARY FERMENTATION	About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	12 months in small 228 liter French medium toasted oak barrels.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Deep ruby-red color, leaning towards garnet with aging.
BOUQUET	Full nose with hints of small red fruits, such as redcurrant, black raspberry, ripe black cherry, and subtle spices and dried herbs.
TASTE	Balanced on the palate with elegant and very persistent tannins. Full body
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of red meat and game, like beef fillet with fresh chanterelle mushrooms, hare with polenta and porcini mushrooms, roast pork and mature cheeses (like Monte Veronese).
BOTTLE SIZE	€ 750 ml/Magnum 1.5 l
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" MERLOT
Colli Berici DOC (Veneto Region)