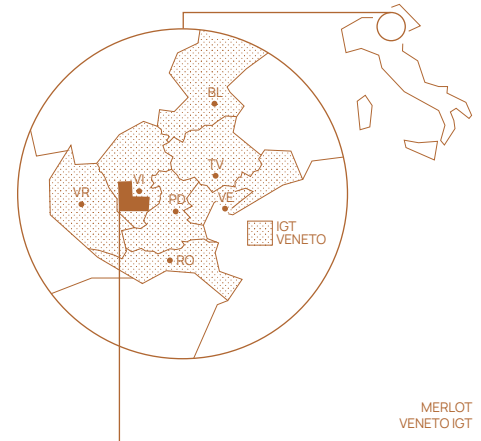


This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



MERLOT VENETO IGT

	<p>SIGHT</p> <p>Ruby red with violet reflexes.</p>	<p>SMELL</p> <p>Indulge in the vibrant mix of succulent cherries and the alluring depth of blackberries, intertwining to create an enigmatic bouquet of flavors.</p>	<p>TASTE</p> <p>Light and elegant tannins, accompanied by the aromas detected on the nose.</p>	
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TECH INFO	<p>ORIGIN</p> <p>The merlot has been cultivated by the family since the eighties</p>	<p>AVERAGE AGE OF VINES</p> <p>20 years</p>
	<p>REGION OF PRODUCTION</p> <p>On the Berici Hills, on the hillsides in Alonte municipality.</p>	<p>HARVEST</p> <p>Second half of September.</p>
	<p>SOILS</p> <p>Clay and limestone</p>	<p>WINEMAKING</p> <p>The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 8 days. The wine is aged in concrete for few months.</p>
	<p>GRAPE VARIETY</p> <p>Merlot 100%</p>	
	<p>TRAINING SYSTEM</p> <p>Guyot</p>	



ANALYTICAL CHARACTERISTICS	<p>ABV</p> <p>12.5%</p>
	<p>SUGAR RESIDUAL</p> <p>4 gr/lit</p>
	<p>TOTAL ACIDITY</p> <p>5.6 gr/lit</p>

ORGANOLEPTIC PROPERTIES	<p>Medium ruby, the nose is rich in red fruits like cherry, plum and red currant. The palate is dry, with smooth tannins, a medium body and a good acidity that support the sip. It has a good finish with the strawberries notes that return in the aftertaste.</p>
	<p>SERVING</p> <p>At 16-18 °C</p>
	<p>PAIRINGS</p> <p>Tagliata, roast beef, beef steak, pasta with Bolognese sauce.</p>
	<p>VOLUME</p> <p>e 750 ml</p>