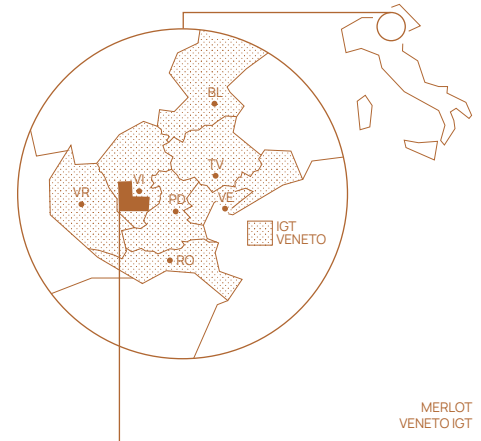


*This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.*



|   |   |   |   |  |
|---|---|---|---|--|
|  | <p><b>SIGHT</b></p> <p>Ruby red with violet reflexes.</p> | <p><b>SMELL</b></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><b>TASTE</b></p> <p>Light and elegant tannins, accompanied by the aromas detected on the nose.</p> |  <p>Fresh - Acidic</p> <p>Mature - savoury</p> <p>Astringent</p> <p>Well-rounded</p> <p>Sour</p> <p>Sweet</p> <p>Body</p> <p>Flavor intensity</p> <p>Finish</p> |
|---|---|---|---|--|

|           |   |  |
|-----------|---|--|
| TECH INFO | <p><b>ORIGIN</b></p> <p>The merlot has been cultivated by the family since the eighties</p>             | <p><b>AVERAGE AGE OF VINES</b></p> <p>20 years</p>   |
|           | <p><b>REGION OF PRODUCTION</b></p> <p>On the Berici Hills, on the hillsides in Alonte municipality.</p> | <p><b>HARVEST</b></p> <p>Second half of September.</p>   |
|           | <p><b>SOILS</b></p> <p>Clay and limestone</p>   | <p><b>WINEMAKING</b></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><b>GRAPE VARIETY</b></p> <p>Merlot 100%</p>  |  |
|           | <p><b>TRAINING SYSTEM</b></p> <p>Guyot</p>  |  |

|                            |   |
|----------------------------|---|
| ANALYTICAL CHARACTERISTICS | <p><b>ABV</b></p> <p>12.5%</p>                |
|                            | <p><b>SUGAR RESIDUAL</b></p> <p>4 gr/lit</p>  |
|                            | <p><b>TOTAL ACIDITY</b></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><b>SERVING</b></p> <p>At 16-18 °C</p>   |
|                         | <p><b>PAIRINGS</b></p> <p>Tagliata, roast beef, beef steak, pasta with Bolognese sauce.</p>  |
|                         | <p><b>VOLUME</b></p> <p>e 750 ml</p>   |

