

MERLOT

VENETO IGT



GRAPE VARIETY:

MERLOT

VINE TRAINING SYSTEM:

GUYOT

VINIFICATION:

PRESSING AND FERMENTATION WITH SELECTED YEASTS IN STAINLESS STEEL VATS. RESTS ON THE LEES FOR 6 MONTHS BEFORE BOTTLING.

ALCOHOL:

12.5% ABV

AGING:

8 MONTHS IN THE BOTTLE

SENSORY CHARACTERISTICS:

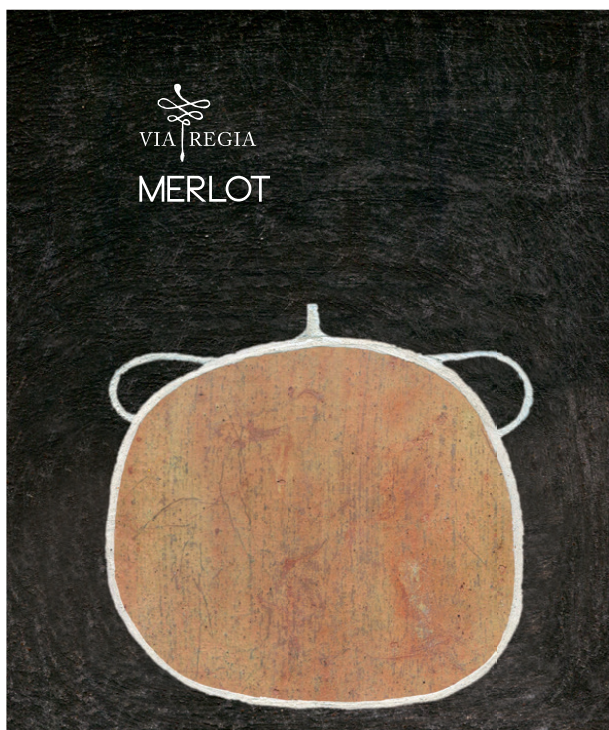
RUBY RED WINE, WITH HINTS OF RED FRUIT ON THE NOSE AND SUBTLE HERBAL NOTES

SERVING TEMPERATURE:

60 - 64 °F

PAIRINGS:

EXCELLENT WITH JUICY RED MEATS AND ROASTS. ALSO PAIRS WELL WITH SALUMI AND MEDIUM-AGED CHEESES.



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