

MERLOT

I.G.T. Marca Trevigiana

Merlot is the most widespread grape variety in the world. There is evidence of its presence in the vineyards of the oldest Italian Oenological Institute in 1880, so that it can be considered a traditional grape variety of our country. This Merlot comes from the same vineyards in which the grapes for Sante Rosso are selected, the older brother with whom it shares the identity. Its aromas and tastes make us relive the long history that binds this vine to our land.

HARVEST

Mid-September

GRAPE VARIETY

Merlot

VINE GROWING METHODS

Spurred cordon

PRODUCTION ZONE

Motta di Livenza (TV)

TYPE OF SOIL

This flat land is the result of glaciations and of alluvial deposits which took place for thousands of years. As long as the ancient glaciers drew back, the rivers which carried their water left tiny particles of calcareous clay. Moreover, there are several layers of aggregated carbonates at a shallow depth, from which the local saying "soil rich in caranto" (silty and sandy clay).

WINEMACKING PROCEDURE

Maceration for 10 days of selected and well ripe grapes.

ALCOHOL LEVEL

13% vol.

SIZE AVAILABLE

0,75 lt.

TASTING NOTES

Intense ruby red color. The nose is broad; notes of cherry, plum and other ripe red fruits dominate, followed by delicate floral scents. On the palate it does not betray the production area with a hint of tannin that is still slightly aggressive, balanced and with good persistence.

