

## MERLOT

COLLI TREVIGIANI

INDICAZIONE GEOGRAFICA TIPICA



### GRAPES

Merlot.

### TASTING NOTES

#### APPEARANCE

Very dense ruby red.

#### BOUQUET

Abundant ripe red berries and cherry.

#### PALATE

Very well-structured, with velvety tannins and notably lengthy progression and appealing finale.

ACIDITY 5 g/l

RESIDUAL SUGAR 5 g/l

ALCOHOL 14,5% vol.

### VINIFICATION

VINEYARD YIELD 90 q.li/ha

#### HARVEST PERIOD

Late September.

#### MUST TIME ON THE SKINS

The grapes are de-stemmed and pressed, then remain in contact with the skins for some 5-7 days, during which pumping over, punch-downs, and délestage are practiced in alternation.

#### FERMENTATION

The must is settled and ferments at a controlled temperature.

#### MATURATION

Part in oak and part in steel.

### GROWING AREA

#### LOCATION

Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION East - West

#### SOIL PROFILE

Medium-textured clay.

#### VINEYARD DENSITY

5,000 vine/ha

#### TRAINING SYSTEM

Guyot.

### RECOMMENDATIONS AND SIZES

#### SERVING SUGGESTIONS

Red meats, game, and hard cheeses.

#### SERVING TEMPERATURE

16 - 18 °C. Open the bottle at moment of serving.

#### GLASS

Balloon.

#### STORAGE

A wine best enjoyed young, preferably within 2 - 3 years at maximum. Store in a cool, dry place, away from light.

#### SIZE

750 ml bottle.