



## Merlot IGT delle Venezie



**Production area:**

Produced with Merlot grapes selected from vineyards located in Veneto.

**Ground:**

Medium-textured soil, tending to stony.

**Vineyard:**

The training system used is the Sylvoz and Guyot. The number of plants per hectare is approximately 4000.

**Technology adopted:**

Red vinification. Grapes from different plots are vinified separately and then the wines that are obtained are combined to form the blend at the end of the fermentation-maceration process. This is followed by aging in stainless steel tanks and in bottle before release.

**Chemical characteristics:**

Actual alcohol: % vol.  $12.50 \pm 0.50$

Sugars: g / l  $4.00 \pm 2.0$

Total acidity g / l  $5.20 \pm 0.50$

**Organoleptic characteristics:**

Color: ruby red with violet hues.

Bouquet: intense with notes of red fruit.

Taste: Body fairly, fully harmonious and persistent in the mouth.

**Information about the nutritional value:**

1 g of alcohol: 8 Kcal.

1 l of dry wine to 10 °: 600Kcal.

1 g of sugar: 4 Kcal.

**Serving suggestions:** Excellent with first courses, meats and medium-aged cheeses.

Temp. Service: 17-19 ° C.

**Storage:** in a cool place, away from light and heat sources.

**Type of packaging and marketing methods:**

Capacity of 0.75 liter glass bottles packed with Cork cap in cartons of 12 bottles.