



## 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.