

## Merlot Veneto Orientale I.G.T.

### CLASSICS LINE

GRAPES:	Merlot
PRODUCTION ZONE:	Eastern Veneto
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluviatile and lagoonal origin
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	2,200 – 3,500 vines per hectare (890 – 1,415 per acre)
HARVEST PERIOD:	The second half of September
ALCOHOL LEVEL:	13.00 % vol.
SERVING TEMPERATURE:	18° – 20° C (64° – 68° F)
RECOMMENDED GLASS:	A large Bordeaux-style glass, narrowing at the rim
AGING POTENTIAL:	5/7 years

### TECHNICAL INFORMATION

The grapes are harvested towards the end of September. Maceration takes place in contact with the skins for 10/12 days at a temperature of 28° C (82° F). During this period, the wine is pumped periodically over the skins in order to obtain optimum extraction of the anthocyanins and tannins. The alcoholic fermentation is completed and the malolactic takes place in stainless steel vats. In February part of the wine is transferred into smaller steel tanks. The rest goes into French oak barriques to mature. The two wines are then blended together in almost equal parts.

### TASTING NOTE

The wine has a bright, deep ruby red color, which is almost purple when young. Its bouquet is broad and persistent, fine and elegant, with hints of ripe cherries and plums against a background of vanilla and violets. On the palate, it is dry, well-balanced, velvety and fullbodied, with tannins that are well integrated with the wine's appealing freshness.

### SERVING SUGGESTIONS

It goes very well with pasta dishes with strongly flavored sauces, roast red meats or mature cheeses.

Classic Line

