

Merlot Venezia DOC

GRAPE VARIETIES:	Merlot
PRODUCTION DISTRICT:	Eastern area of the Province of Venice
ALTITUDE:	Lowlands
SOIL TYPE:	Fluvial, alluvial clay
TRAINING SYSTEM:	Spur-pruned cordon
VINE DENSITY:	3,000 - 5,000 plants per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	12.5 % vol.
SERVING TEMPERATURE:	16 - 18 °C
RECOMMENDED GLASS:	Medium-sized tulip narrowing towards the rim
AGING POTENTIAL:	4/5 years
BOTTLES PER BOX:	6
FORMAT (CL):	75

TECHNICAL SPECIFICATIONS

The must is fermented on the skins for 8-12 days, before being transferred to tanks to complete fermentation at a controlled temperature of 25-30 °C.

SENSORY PROFILE

An elegant wine with good structure, showing the characteristic ruby-red hue. The clean nose offers notes of currants and violets, while the elegant palate is nicely balanced with prominent but well-integrated tannins.

FOOD PAIRINGS

Good with full-flavoured dishes, such as mushroom risotto, herbed soups, pasta, and meat-filled ravioli. It is also a pleasant accompaniment to boiled and roast meats, and white meats.

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