

Merlot Lison Pramaggiore DOC

GRAPES :	Merlot
PRODUCTION ZONE:	Lison - Pramaggiore
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvatile and alluvial origin
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	3,000 - 5,000 vines per hectare (1,215 - 2,025 per acre)
HARVEST PERIOD:	The second half of September
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

Vinification is the traditional one for red wines: the must remains in contact with the skins for 8/12 days.

It then goes into stainless steel tanks, where it completes its fermentation at controlled temperatures of 25-30 °C (77-86 °F).

TASTING NOTE

An elegant wine, with good structure and a typical ruby red color. Its precise aromas display notes of redcurrants and violets. On the palate it is well-balanced and refined.

FOOD MATCHINGS

Recommended with richly flavored dishes, such as risotto with mushrooms or with saffron, with pasta dishes and with meat ravioli. It also makes a good match for boiled meats, poultry and roasts.

Merlot



Santa Margherita