



## Merlot Riserva

Doc

### Grapes Variety

100% Merlot

### Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

### Vinification and maturation

After a selection, the Best grapes are semi-dried for 20 days, than soft pressed. Fermentation takes 30 days at 30°C controlled temperature. Then the wine ages for 12 months in large oak barrels and 9 months in tonneaux. Final 6 months in bottle.

### Alcohol

Around 14,0 % vol.

### Features

Colour: Intense ruby red with violet tinges.

Nose: The BOUQUET is fruity with hints of raspberries and cherries, vanilla and spices notes.

Flavour: On the PALATE it results balanced and velvety with good structure. Notes of jam and spices. Persistent. Well structured with pleasant tannins and red fruit jam.

### Pairings

Recommended with roasted meat, grilled meat and mature spicy cheeses.

Serve at: 18°-20°C (64-68°F).