



Merlot 2014

ALC. CONTENT	13%
ACIDITY	5.26 g/l
pH	3.63
VARIETAL	100% Merlot.
VINEYARDS	“Ferrovia.” 6,000 vines planted per hectare, trained using Guyot method. Yield of 70 hl/ha.
HARVEST	Hand harvested.
VINIFICATION	Destemmed and pressed, the grapes ferment in small oak barrels and in stainless steel tanks. During this phase, we conduct several manual punch downs of the cap per day, in order to obtain a maximum extraction of color and sweet tannins.
AGING	Half is aged in oak barrels and half in stainless steel tanks for about 1 year. Bottle aged for an additional 6 months before release.



TASTING NOTES

The color is ruby red with violet hues. On the nose, fragrant aromas of wild berries and herbaceous notes of violets. Soft and silky body with sweet tannins and balanced structure. A perfect wine to pair with salumis and roasted red meats. Serve at 60 - 64°F.