

## Merlot

DOC

Vinous, full-bodied and smooth



### BUNCH

Pyramidal, winged, medium sized, compact



### VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.



### RIPENING

At the end of September



### STYLE

Dry



### SERVING TEMPERATURE

18° C



### TECHNICAL ANALYSIS

Alcohol: 12,00/12,50 %vol  
Contains sulphites



### DESCRIPTION

Vinous, full-bodied and smooth



### GASTRONOMIC PAIRING

Roasted meats and casseroles of rabbit and game, etc.

