



V13053075

### Merlot IGT - cl 75

The wines with the geographical indication "TREVENEZIE" owe their name to "Tre Venezie" or "Le Venezie", a territory that includes Veneto and Friuli Venezia-Giulia regions, and the province of Trento. This area has an ancient winemaking tradition.

Merlot is an international red grape and is currently the most widely planted grape variety in the world because it adapts well to any climate and soil.



**Production Area:** Friuli and Veneto, Italy

**Vine:** Merlot

**Plants per Hectare:** 3000-3500

**Training System:** Spurred cordon

**Harvest Period:** Mid-October

**Yield per Hectare:** 90-110 q/Ha

#### Characteristics:

##### Production Area

- > The area is characterized by flat lands with calcareous clay soil and carbonate aggregations. Those soils rich in calcium produce prestigious and aromatic wines.
- > The climate is temperate, due to the latitude as well as to the proximity to the sea, the flat position and the consequent exposure to the wind.

##### Production Process

- > The grapes are harvested in mid-October and gently pressed removing the stems. Then the red vinification with maceration of the skins occurs (must and grape skins are left in contact for 10-15 days).
- > The pomace which rises to the top of the tank, due to the CO<sub>2</sub>, is wetted daily (pump overs) to increase and improve the extraction of the aromas, colors and polyphenolic compounds present in the skins.
- > The wine is finally filtered and bottled and put on the market after about a month, in order to re-establish its balance which has been momentarily lost during the slightly stressing phase of the bottling.





**Organoleptic Characteristics:**

**Color and Appearance:** Ruby red.

**Bouquet:** Full, mellow with hints of blueberry, violet, blackcurrant and classic notes of undergrowth and humus. Slightly aromatic spices such as oregano and thyme evolve into balsamic notes.

**Taste:** Intense, vigorous and persistent, with full-bodied yet velvety tannins, delicate herbal and earthy notes.

**Chemical Characteristics:**

**ABV:** 12,5%

**Sugar, g/l:** 2-5

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 14-16 °C

**Serving Suggestions:** It goes particularly well with pasta with meat sauce, red and white meat, (pork, veal, rabbit and poultry), salami, mushroom and radicchio sauces, spicy dishes, aged and blue cheeses.

**Enjoy it within:** 24 months.



**Recommended Glass:** Balloon.