



**Packing details:**

*Bottle content:* 75cl  
*Bottles per case:* 12  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 50 (standard) - 60 (large)  
*Gross weight kg:* 750 (standard) - 880 (large)

**Grape variety:**

Merlot 100%.

**Terroir and climate:**

The grapes for our Merlot I.G.T. are harvested from vineyards located at the foot of the "Colli Asolani" hill chain, that stretches from east to west at the northern end of the province of Treviso (Veneto). With the hills sheltering them from northern winds, the vineyards benefit from the mild, temperate climate of the area and enjoy good sun exposure. The soil composition in the area is a balanced combination of silt, clay and sand.

**Yield:**

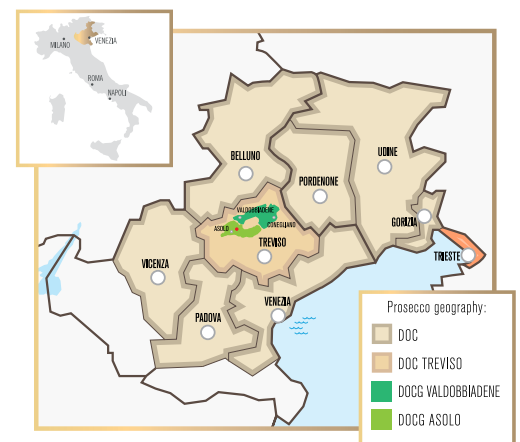
16 tons/ha.

**Harvest date:**

Late September.

**Technical data:**

*Alcohol content:* **12%**  
*Residual sugar:* -  
*Total acidity:* **5‰**  
*Dry extract:* **18‰**  
*Pressure:* -



**Winemaking:**

The destemmed grapes are crushed and allowed maceration for a few days. Fermentation occurs in neutral, closed stainless steel tanks at steady, cool temperatures. After bottling, the wine is allowed some rest in the cellar before being released for sale.

**Tasting notes:**

Deep ruby red colour. Intense, distinctive bouquet. The soft tannins make it harmonic and well balanced in the mouth.

**Food pairing:**

Its rich, full-flavored taste makes it a perfect match for straightforward meat dishes such as roast beef, roast veal, roast pork and game.

**Serving temperature:**

10 - 12 °C