



Technical data:

Alcohol content: **13,5%**
 Residual sugar: **< 1 g/L.**
 Total acidity: **4,8‰**
 Dry extract: **32‰**
 Pressure: -

Grape variety:

Merlot 100%, single-vineyard.

Terroir and climate:

Tre-e-venti is a small, less than a half-Hectare, plot within a vineyard site that has been owned by the Bedin family for decades. Situated at the foot of the Colli Asolani, a smooth hill-chain that stretches from east to west at the northern end of the province of Treviso (Veneto), this small south-west facing plot benefits from the mild climate as well as from the unique soil composition of the Asolo area. The loamy, clay-based soil is a paramount component to the finesse and structure in this boutique, single-vineyard wine.

Yield:

70 q/ha.

Harvest date:

End September - early October.

Winemaking:

Grapes are hand-picked and carefully sorted. After destemming and crushing, we macerate the wine for 18-20 days in small stainless steel tanks, with fermentation temperature ranging from 20 to 22 °C. During fermentation we perform a number of pumping-overs (*remontage*) as well as rack-and-return (*delestage*) to increase the extraction of tannins and colours from the skins and achieve a finished wine with good fruit and softer tannins. After a two-months lees aging, we rack the wine to 225L. French oak barrels for a 24-months aging. After bottling, we allow a further 6-month aging in bottle before releasing the wine for sale.

DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC standards and regulation. Asolo Montello is one of the very few DOC appellations that do not involve a neck band application. The certification process applies to the whole production batch which, upon passing the chemical and sensory tests, receives official approval and can be bottled and released onto the market.

Vintage and production:

2019 Vintage consists of 2207 bottles.

Tasting notes:

A deep ruby red color introduces a wine with a complex and elegant bouquet, deeply evocative of black cherry and blackcurrant with beautifully integrated hints of vanilla oak and herbal spice. On the palate it is broad and rounded, with velvety tannins and well-balanced fruit. Oak aging lends sweet toast and brown sugar notes to the lingering finish.

Food pairing:

This classy Merlot makes an exceptional partner for herb-roasted meats like lamb chops or braised veal cheeks. Delicious also with medium-aged cheeses.

Serving temperature:

18 °C