



# Merlot

Garda DOC



Grapes: Merlot 100%.

Vintage: 2017

Alcohol content: 13%

Vineyard: on the Garda morainic hills, in Monzambano, a few km at the south of Garda Lake. The ground is pebbly, clayish and calcareous. The vines are trained with the Guyot method, with the application of the “integrated agriculture”.

Production: 100q/ha.

Fermentation: in stainless steel tanks with 8-10 days maceration on the skins.

Colour: bright ruby red.

Aroma: rich and elegant bouquet, mostly reminding of red fruits and berries.

Flavour: dry and delicate. Good body and soft tannin, well balanced with the fresh notes.

Pairings: appetizers, white and red meat, spicy food, boiled fish.

Best served at 16-18°C in large glasses.