



DEBBIO GARDA DOC MERLOT

**“RICH IN AROMA AND TASTE,
AGED IN WOOD”**

PRODUCTION AREA

Vineyards are located in the hilly area of Monzambano, a little town close to the southern shore of Lake Garda.

GRAPE VARIETY

100% Merlot

HARVEST AND VINIFICATION

The merlot harvest begins the first week of October. Before being softly pressed the grapes are dried for about 2 months in a special room with controlled temperature and humidity. Maceration takes place on the skins for 10-14 days, in order to enable complete extraction of the wine's ripe fruit aromas. After a year in stainless steel tanks the wine is refind in wood casks for about 12 months.

COLOR

TASTING NOTES

Its colour is deep , velvety red. On the nose it has dried plum, cherry, spices, leather with a smoky hint of tabacco on the nose. The ripe red fruits melt with a good acidity and smooth tannins on the palate. An elegant wine with a superb structure, full-bodied and rounded.

ALCOHOL 14%

THE ADVERT

Open at least one hour before the service. Fantastic with game and red meat, especially roasted and stewed.

