



MERLOT GARDA DOC

“A RICH RED WINE,
IN AROMA AND TASTE”



PRODUCTION AREA

Vineyards are situated in the area between the temperate south coast of Lake Garda and the hills northwest of Mantua .

GRAPE VARIETY

100% Merlot

HARVEST AND VINIFICATION

Harvest starts around the middle of September and is followed by 10-12 days of maceration at a controlled temperature. After the fermentation the wine is refined in stainless steel tanks, to preserve the fruitiness and the typical flavor of these grapes. The wine is refined in bottle for at least 3 months.

COLOR ●

TASTING NOTES

It has a deep ruby red color. The nose is fruity, rich and full of berry hints. This wine is full bodied, elegant with soft tannins and a velvety finish.

ALCOHOL 13%

THE ADVICE

For its pleasant youth it lends itself to cold dishes of meat, or with grilled and spit-roasted poultry. With tasty fish dishes as well.

