

Merlot

Garda

Denominazione di Origine Controllata



Grape Varieties: Merlot

Vineyards: The vineyards are located 90 to 100 meters above sea level and they are south-east facing. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest: Merlot grapes ripen and are harvested early.

Vinification: The wine follows a traditional red vinification. The maceration is prolonged due to its sweeter and less aggressive tannins. The bottling takes place in March after the malolactic fermentation and a short aging period in second and third passage small barrels, to ensure freshness.

Tasting notes: Typical Merlot's sweetness. Red fruits bouquet and a final cocoa character.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
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