

MERLOT IGT VENETO



Grape Variety 100% Organic Merlot

Certification Organic Valoritalia | Vegan Society

Origin Vineyards of the Treviso countryside.

Winemaking Made from selected and healthy grapes through maceration in stainless steel vats. Fermentation happens at controlled temperature that does not exceed 24°C; then, the wine is daily pumped over. After the alcoholic fermentation, the wine is decanted into steel tanks where it completes the malolactic fermentation. Subsequently, the wine is triple filtered and then bottled.

Storage and ageing In a humidity controlled cellar at a temperature of 10-12°C. The ageing of this important wine can exceed 1-3 years.

Color Deep ruby red with violet hues.

Bouquet Characteristic with light hints of morel and dewberry. Green pepper in the final.

Flavor This wine is balanced, dry, well bodied and harmonic; it has a good tannic content and acidity.

Alcohol Content 12.5% vol.

Optimal serving temperature 18°C

Gastronomic Matches Ideal with vegetables, black olives, curry flavored dishes, suitable for traditional and vegan cuisine.

Packaging Bordolese reale bottle, 75 cl., 6 bottles per box.