



Merlot IGT Marca Trevigiana

It's the international Italian wine by definition, the most cultivated and appreciated, we tried to not change it, keeping unaltered its peculiar characteristics.

A wine with a good structure, easy to drink, with a typical red ruby colour. The perfume has notes of currant and violet.

PRODUCTION SITE:

Hilly terrain area in Treviso

GRAPES: Merlot**GROWING METHOD:** Sylvoz**HARVEST PERIOD:**

20th September - 5th October

GRAPE YIELD:

135 quintals per hectare

TECHNOLOGY: Red fermentation at controlled temperature

FINING:

Minimum 270 days in steel tanks

ALCOHOL LEVEL: 12,5 % vol

RESIDUAL SUGAR: No residual sugar

TOTAL ACIDITY: 4,9 g/l

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 14 - 16 °C

SCENT: Wine scent, sharp, herbaceous, characteristics and milder when young

TASTING NOTES: Dry and sweetish taste, savory, robust, with a rightly tannic body, balanced

FOOD COMBINATION: Perfect with skewered meat typical of Marca Trevigiana tradition

leRughe