



ALCOHOL

14% Vol.

RESIDUAL SUGAR

2,7 g/l

ACIDITY

4,6 g/l

MERLOT "MR21"

MERLOT RISERVA DOC 2021

Location: Bolzano Rencio

Sea level: 270 m

Soil: deep, loamy alluvial soil

Slope gradient: 10-15%

Cultivation system: Guyot

Age of vines: 30 years

Grape harvest: mid October

VINIFICATION

Grape Varieties: 100% Merlot

Fermentation: Maceration for 12 hours with subsequent fermentation in stainless steel tank with skin contact for 20 days.

Maturation: Biological malolactic fermentation with subsequent storage in French Barrique barrels (50% new oak, 50% second passing) for 12 months, additional 8 months bottle ageing.

TASTING NOTES

Colour: Dark, intensive crimson colour

Fragrance: Distinctive nuances of dark berries combined with delicate spicy fragrance coupled with a pleasant vanilla bouquet. Subtle taste of tobacco and leather leading to a hint of mild mocha.

Taste: An excellent red wine - elegant, juicy and smooth presence and prolonged aftertaste.

Recommended with the following dishes: This wine is excellent with red meat, wild game and mature mountain cheese.

Optimum drinking maturity: up to 2026

Serving temperature: 14-16 °C