

# MERLOT "MR18"

MERLOT DOC 2018

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**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

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## 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.

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## 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:** A very smooth, elegant tannin caresses the palate, robust and complex taste. An excellent red wine - elegant, juicy and smooth presence and unusually prolonged longtasty.

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

**Ideal drinking maturity:** up to 2026

**Serving temperature:** 14-16 °C



## ALCOHOL

15% Vol.

## RESIDUAL SUGAR

2,2 g/l

## ACIDITY

4,8 g/l