



Merlot Corvina 2013



Appellation: Merlot Corvina del Veneto I.G.T.

Grape varieties: Merlot 60%, Corvina Veronese 40%

The territory

Vineyard location: Hills of Verona

Altitude: 180/250 m (590/820 feet) a.s.l.

Exposure: South/East

Soil characteristic: Medium textured, tending towards calcareous

Training system: Vertical trellis

Average age of the vines: 27 years

Density of the vineyard: Merlot about 3.600 viti/Ha(1,124 vines/acre), Corvina about 3.000 viti/Ha (936 vines/acre)

Vinification and ageing

Harvest: Merlot grapes are hand picked during the first week of September, Corvina grapes are hand picked during the first week of October

Pressing: Soft, of the whole bunch

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 26/30°C (78-86°F)

Length of fermentation: 8/10 days with daily periodic pumping over

Ageing: 4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing

Dati analitici

Alcohol content: 12.77% Vol

Total acidity: 5.55 g/l

Residual sugars: 6.4 g/l

Dry extract: 32.5 g/l

Free SO₂: 27 mg/l

Total SO₂: 128 mg/l

pH 3,40

Vintage characteristics

All the conditions exist for one of the best harvests in recent years: the grapes enjoyed gradual ripening, which came about, above all, by virtue of light rather than heat, and this led to the synthesis of quality factors such as the accumulation of polyphenolic substances in red grapes and aromatic substances in white grapes. The months of July and August were crucial, with their high temperatures and highly-beneficial day-night temperature variations, which were very important for ideal ripening. The climate during harvesting in September and October was mostly good even if it was interspersed with days of heavy rain. In the days after rainfall, particular attention was paid to the careful selection of the grapes.

Tasting notes

Ruby red in colour with deep red highlights at the rim.

The notes of red fruit, in particular cherries and plums, are pristine and immediately pleasing to the palate, slowly giving way to the aroma of spices and herbs.

The suppleness of Merlot blended with the vivacity of Corvina creates a wine with substantial body, that is mature and mouth-filling, where Corvina confers an unexpected vitality.

Food pairings

Pairs well with boiled and roasted meats, eggs with black truffles, beef tartar and soft cheeses.

Serve at 15-16°C (59-60°F).



750 ml