



# Merlot 2013



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

*Grape varieties:* Merlot 100%

## The territory

*Vineyard location:* Eastern hills of Lake Garda

*Altitude:* 200-250 metres (656–820 feet) above sea level

*Exposure:* Southeast

*Soil characteristics:* Average mixture, tending toward calcareous

*Training system:* Vertical trellis

*Average age of the vines:* 26 years

*Density of the vines:* About 3,600 vines/hectare (1,214 vines/acre)

## Vinification and ageing

*Harvest:* Manual harvest in September

*Pressing:* Soft pressing of whole grapes

*Fermentation:* In temperature controlled stainless steel tanks

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

*Length of fermentation:* 8-10 days with daily periodic pump overs

*Malolactic fermentation:* Occurred naturally in December

*Ageing:* 4 months in temperature controlled stainless steel tanks

## Analytical data

*Alcohol content:* 12.78% Vol

*Total acidity:* 5.95 g/l

*Residual sugars:* 6.3 g/l

*Dry extract:* 35.6 g/l

*Free SO<sub>2</sub>:* 25 mg/l

*Total SO<sub>2</sub>:* 124 mg/l

*pH* 3.33

## 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

Bright and intense ruby red.

Vinous and brimming with red fruit with just discernible vegetal notes in the background.

Full and embracing on the palate, succulent, medium-bodied, with a good acidic backbone and texture of soft, evenly-woven tannins.

## Food pairings

Try with pasta with beans, roast pork with sauerkraut, liver with green peppers, Creole cuisine and selected goat's milk cheeses. Serve at 15-16°C (59-60°F).



750 ml