



CORTE GIARA

# Merlot Veneto

IGT 2023



**Region** Veneto, Verona hillside

**Aspect** South-East

**Soil** Calcareous

**Training system** Trellis



Merlot



Manual harvesting carried out in the first week of September.



## Vinification

Fermentation takes place in stainless steel tanks at a controlled temperature of 26-30°C for 8/10 days with frequent pumping over. Malolactic fermentation is carried out in December, followed by 4 months of aging in stainless steel tanks.



750 ml



**Alcohol content** 12,99% Vol

**Total acidity** 5,70 g/l

**Sugar residual** 2,6 g/l

**Dry extract** 32,3 g/l

**PH** 3,42



**Merlot Corte Giara** expresses intense and fruity aromas, such as cherry, ripe plum, and black currant. There are also floral notes of violet and subtle herbal nuances that add to the aromatic complexity. On the palate, the Merlot stands out for its softness and roundness. The tannins are present yet velvety, making the sip pleasant and balanced. The lively acidity imparts freshness and drinkability to the wine.



The **2023 harvest** was one of the most challenging ever recorded. Below-average temperatures at the beginning of the year slowed the vine cycle, and frequent rains ensured water reserves but also increased the risk of fungal attacks. Very careful vine management and the orientation of the vineyards allowed us to brilliantly overcome this period. The high temperatures in August further slowed down maturation. We managed the canopy with pruning, cluster thinning, and other measures to bring the grapes to a perfect phytosanitary state.



The **Merlot Corte Giara** pairs perfectly with white meat dishes, such as grilled or roasted chicken, and light red meats, like beef tenderloin. It is also excellent with pasta dishes featuring tomato or mushroom sauces and with semi-aged cheeses. Its freshness makes it suitable for accompanying cured meats and assorted appetizers as well.



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