



CORTE GIARA

Merlot Veneto

IGT 2024



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 12,82% Vol

Total acidity 5,65 g/l

Sugar residual 3,0 g/l

Dry extract 31,2 g/l

PH 3,28



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 **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



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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