



# MERLOT

*ruby red color with garnet reflections; airy, slightly grassy  
and characteristic aroma; dry and well-balanced taste;  
noble, elegant and long-lasting wine*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Merlot
<b>Vineyard</b>	Mover and Pellegrini
<b>Soil</b>	calcareous matrix, deep, medium texture, good organic matter supply
<b>Training system</b>	vertical-trellised, cordon-trained
<b>Vine density</b>	5.000 plants/hectare
<b>Year of vineyard installation</b>	1989
<b>Yield per plant</b>	1,5 kg/vine
<b>Harvesting</b>	by hand, end of September
<b>Vinification</b>	maceration on marc for 3 weeks and daily-twice pump-overs; after lees are drawn off the wine is racked twice
<b>Aging</b>	15 months in oak barrels, few months in the bottle
<b>Production</b>	5.000 bottles
<b>Serving Temperature</b>	18–20°C; open the bottle one hour before serving
<b>Combinations</b>	fine with first courses dressed with meat or mushrooms sauces; ideal partner for roasts and game



*TASTING NOTES:*

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