

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@fmach.it



HELE

MERLOT

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

Mark	Trentino DOC	
Grapes	Merlot	
Vineyard	Mover and Pellegrini	
Soil	calcareous matrix, deep, medium texture, good organic matter supply	
Training system	vertical-trellised, cordon-trained	
Vine density	5.000 plants/hectare	
Year of vineyard installation	1989	
Yield per plant	1,5 kg/vine	
Harvesting	by hand, end of September	ISTITUTO AGE SAN MICH ALL'ADIG
Vinification	maceration on marc for 3 weeks and daily-twice pump- overs; after lees are drawn off the wine is racked twice	
Aging	15 months in oak barrels, few months in the bottle	TRENTIN
Production	5.000 bottles	\$ 0
Serving Temperature	18-20°C; open the bottle one hour before serving	ISTITUTO AGRARIO 1874 F SAN MICHELE ALL'ADIGE EDMU
Combinations	fine with first courses dressed with meat or mushrooms sauces; ideal partner for roasts and game	

TASTING NOTES: