

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
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
Production	5.000 bottles
Serving Temperature	18–20°C; open the bottle one hour before serving
Combinations	fine with first courses dressed with meat or mushrooms sauces; ideal partner for roasts and game



TASTING NOTES:
