

Merlot

DOC Asolo Montello

A red wine made from Merlot DOC Asolo Montello grapes.

Production area:

Virginia vineyard.

The moderate temperature fluctuations and the good exposure to the sun allow for excellent ripening of the grapes.

Altitude:

about 120 m a.s.l.

Type of soil:

Fertile soil of a clay/limestone composition. Well-drained.

Training system:

Sylvoz and Guyot

Plants per- hectare:

4.000

Harvest period:

First ten days of October.

Wine production method:

Pressing followed by maceration for 15 days.

The wine is then kept in stainless steel tanks.

Refining:

8 months in bottles.

Characteristics:

A ruby red color with purple reflections.

A strong fragrance with hints of wild fruit such as redcurrant and blueberry that mix well due to the storage in wooden casks.

Its taste is smooth, delicate and inviting, a wine to re-discover.

Best served with:

An excellent accompaniment to starters with meat sauces, red meat dishes.

Asolani cuisine: Pheasant with red Treviso Radicchio.

Serving temperature:

18°C

Technical details:

Alcohol 13% vol.

Acidity 5 g/lit

Net extract 29 g/lit

