



## MERLOT

### Piave

Denominazione di Origine Controllata

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<b>Production area:</b>	Giavera del Montello in region of Veneto - Italy
<b>Varietals:</b>	Merlot
<b>Training system:</b>	Guyot
<b>Plants density:</b>	2,90 x 0,80 - 4200 stocks/Ha
<b>Soil:</b>	Medium clay leaning to the argillaceous variety
<b>Production:</b>	12000 Kg/Ha
<b>Harvest time:</b>	The last two weeks of September
<b>Vinification:</b>	Natural fermentation with maceration for a minimum of 6-7 days at a controlled temperature of 24/26°C. followed by a refinement in steel
<b>Colour:</b>	Deep ruby red
<b>Bouquet:</b>	Elegant, typical with light hints of berries
<b>Taste:</b>	Full bodied, well balanced and with a fine tannic flavour
<b>Serving suggestions:</b>	Enjoyable with all kind of meals. It is the perfect accompaniment to rice with mushrooms or radicchio, roast, game dishes and barbecued meats
<b>Best served at:</b>	16° - 18°C
<b>Alcohol:</b>	12,5 % vol.
<b>Sugar:</b>	6 g./lt.
<b>Total acidity:</b>	5,8 g./lt.

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