



MERLOT

Piave

Denominazione di Origine Controllata

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

