

MONTE MARIA

MERLOT



Description

GRAPE VARIETIES: 100% Merlot

VINTAGE: 2015

ORIGIN: Friuli Venezia Giulia.

PRODUCTION PER HECTERE: 100 HI/ha

Analytical Information

ALCOHOL: 12,5% Vol

TOTAL ACIDITY: 5,0 g/l (Tartaric), 3,9 g/l (Sulphuric)

SUGAR: 3,5 g/l.

PH: 3,30

Elaboration

HARVEST: By machine during September.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Traditional, cold pre-fermentation during 4 days, spontaneous alcoholic fermentation at controlled temperature between 26 and 28° C.

TOTAL FERMENTATION TIME: 22 days.

MALOLACTIC FERMENTATION: Yes.

AGEING IN OAK BARRELS: A part.

Tasting Notes:

A Merlot so elegant and seductive, ruby red color, rich tannins and powerful aromas of ripened cherry and southern plum. Smooth as silk, long finish and full bodied structure. Rich black cherry and black currants, exotic spices. Pairs well with gourmet salads, red meat, soft cheeses and soft exotic pate.

TEMPERATURE OF SERVICE: 16 to 18° C.

