Merlot IGT Veneto



TYPE OF WINE

Still red wine

MAIN GRAPES

Merlot

PRODUCTION AREA

Grape coming in particular from the Region Veneto (North-East Italy)

SOILS

A wide variety of different soil compositions, morainic and volcanic in the hilly region, alluvial and sandy in the plain, with clayey and mineral richness.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.

COLOUR

Deep red with violet reflex

BOUQUET

Fresh and winy with hints of ripe red fruits, cherry, light herby notes.

TASTE

Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.

FOOD PAIRING

Wine to drink throughout the meal, excellent with simple red meat dishes, roasted, salami, soft and medium ripe cheese.

SERVING SUGGESTION

14-16°C

ALCOHOL CONTENT

12,0% vol

[Bordolese standard (75 cl)], [12% vol]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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