

MERLOT



CLASSIFICATION	Terre Siciliane I.G.T.
GRAPE VARIETIES	100% Merlot
VINEYARDS LOCATION	Trapani countryside - hilly ground
SOIL COMPOSITION	Medium mixture with a clayey tendency
EXPOSURE	North, 300mt a.s.l.
TRAINING SYSTEM	Gujot Espalier
NR. VINES PER HECTARE	4.200
YIELDS PER HECTARE	8.000 kg
HARVEST	III decade of August
TEMPERATURE OF FERMENTATION	24°C
PERIOD OF FERMENTATION	8-10 days
WINEMAKING	Traditional red wine vinification, stainless steel fermenters at controlled temperature.
MALOLACTIC FERMENTATION	Done

AGING	1 month in small durmast casks
BOTTLE AGING	1 month
ALCOHOL	13,84 % by vol.
PH	3,45
TOTAL ACIDITY	5.69 g/l
1° VINTAGE	2012
PRODUCTION	30.000 bottles
FORMATS	75 cl bottle

TASTING NOTES

Deep intense ruby red colour. This wine made from Merlot grapes, has a Mediterranean style and a bouquet that reminds soft balsamic notes and small red fruits. Rich and determined on the palate, its tannins are soft and velvety.

SERVING TEMPERATURE	16°C
WINE GLASS	For Light bodied red wine, larger surface area to let fragrances come out.

