

Merlot Veneto IGT 2010

VARIETIES:	Merlot
PRODUCTION AREA:	Veneto
VINEYARD ELEVATION:	Sea level
VINES PER HECTARE:	3,500 to 5,000
TRAINING SYSTEM:	Sylvoz and spurred cordon
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	13,5%
SERVING TEMPERATURE:	16-18 °C
RECOMMENDED GLASS:	Broad-bowled, narrowing towards the rim
AGEING POTENTIAL:	Four to six years

WINEMAKING PROCEDURE

Must from the crushed and destemmed grapes is macerated at a temperature of 24-26 °C for 12-14 days, during which time the wine is regularly pumped over the cap to extract the desired polyphenols from the skins. Malolactic fermentation is followed by maturation partly in steel and partly in French barriques. Blending takes place just prior to bottling.

SENSORY PROFILE

The deep ruby red, shot through with purplish highlights while the wine is young, precedes a lavish, concentrated bouquet dominated by ripe cherry and plum-led fruits, and further enhanced by wafts of violets and vanilla. A full body, velvety texture and vibrant, palate-coating tannins are complemented by gently caressing freshness.

FOOD MATCHINGS

Intriguing in the company of pasta with flavour-rich sauces; delicious with meat-based cuisine, especially if spicy. Enjoy the pairing with mature cheeses.

Merlot

