



2



DESIGNATION: Colli Euganei Merlot DOC

GRAPE VARIETY: 100% Merlot

PRODUCTION AREA: Cortelà, Vo' Euganeo, Padua (ITALY), south-eastern vineyard exposure, at 80-100 m above sea level.

VINE TRAINING SYSTEM: guyot

NUMBER OF PLANTS PER HECTARE: 4500

AGE OF VINES: 10 years

YIELD PER HECTARE: 6 000 kg per hectare

HARVEST: grapes are hand-picked and selected

HARVEST TIME: second half of September

WINE MAKING: once the grapes have been destemmed, they are pressed gently and allowed to ferment. Must and grape skins ferment for about three weeks in steel tanks at a controlled temperature of 22 to 24°C. The process of punching down the cap is done often to facilitate the release of aromas and colour from the berry skins. Next follow racking and malolactic fermentation. The wine ages for 12 months in 5 hectolitre oak barrels.

ORGANOLEPTIC PROPERTIES: ruby red colour with garnet glints. Intense and sharp aroma, hints of berries, cherry and jam, with spicy notes and flavours of vanilla. A full-bodied, pleasant wine, with elegant, velvety tannins. Intense and persistent.

FOOD PAIRING: it pairs well with pasta and rice dishes, beef and pork roast, game meat or game birds. It matches also with medium and long aged cheeses.

SERVING TEMPERATURE: it is best served at 18-20°C.

ANALYTICAL DATA (2018 HARVEST)

ALCOHOLIC CONTENT: 14% vol.

GLUCOSE AND FRUCTOSE: 5.5 g per litre

TOTAL ACIDITY: 5.1 g per litre

VOLATILE ACIDITY: 0.78 g per litre

TOTAL SULPHUR DIOXIDE: 75 mg per litre

