

Merlot

Doc Montello

Asolo Hills



Bresolin

This wine is obtained from Merlot grapes, which are picked in our oldest vineyards. They are situated in the best suitable area of Doc Montello and Colli Asolani production. It is produced just in the best years.

Production area: Asolo hills

Height: 180-250 metres a.s.l.

Ground typology: mainly clay with a dark reddish-brown colour because of the high presence of iron, slightly calcareous good drained with a good skeletal structure.

Cultivation system: sylvoz and guyot

Strain per hectare: 4000

Vineyard age: 20/25 years

Production per hectare: 100 quintals

Harvesting time: first decade of October

Production method: this wine is obtained by a strict sorting of the grapes in the fields. The grapes are picked manually in crates. After destemming and pressing the grapes, the wine is fermented in wine marcs with indigenous yeasts in stainless steel tanks at monitored temperature for 15 days. The maturation is in barriques for 12 months.

Refinement: in bottles for six months

Organoleptic characteristics: bright and intense red. Vanilla and tobacco sensations intertwine to plum and black cherry marks. Perfect structure and pleasant tannicity.

Food pairing: It is ideal for first dishes with game based sauces and second meat based dishes.

Technical data: alcohol 12,5; acidity 5,2 g/l; extract 29 g/l.

