

# Merlot

## Doc Montello

### Asolo Hills – Organic

This wine is obtained from our production of Merlot grapes in the Asolo hills.

**Production area:** Asolo hills.

**Height:** 120-180 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:** 3500

**Vineyard age:** 20/25 years

**Production per hectare:** 100 quintals

**Harvesting time:** first decade of October

**Production method:** the grapes are destemmed and pressed. The fermentation is conducted with selected yeast at 26°-30° C for ten days. The conservation is in stainless steel reservoirs.

**Refinement:** in bottles for two months

**Organoleptic characteristics:** bright red with hints of violet. Blackberry, raspberry and pansy sensations compose the fragrance marks. It is savoury, balanced and it has a well-balanced tannicity.

**Food pairing:** it is perfect with cured meat and red meat.

**Technical data:** alcohol 12,5; acidity 5,3 g/l; extract 26 g/l.

