

Merlot

DOC Asolo Montello 2020

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 clayey with a dark reddish-brown colour given by the high presence of iron, slightly calcareous, well drained with a good skeleton 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 takes place 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 violet sensations compose the olfactory notes. It is savoury, balanced with well-balanced tannins.

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

Technical data: alcohol 13; acidity 5,3 g/l; extract 26 g/l.

