



## Colori d'Italia

# Merlot

delle Venezie

Indicazione Geografica Tipica

GEOGRAPHIC AREA  
Veneto and Friuli.

SOIL  
Clayey and limestone.

GRAPE VARIETIES  
Merlot.

### WINEMAKING

The grapes are harvested, pressed and macerated on the skins for several hours. Selected yeasts are added to set off fermentation at a controlled temperature of 25-27° C for about 10 days, during which the product undergoes frequent remontages to encourage the extraction. After malolactic fermentation, the wine is then stored for a number of months in steel tanks before bottling.

### STYLE

It reveals attractive scents of blackcurrants as well as herbaceous hints. On the palate the fruit is particularly rounded and underpinned by velvety tannins, with great length persistence.

### FOOD PAIRINGS

An easy drinking wine, to enjoy with savory pasta dishes or meat such as veal fillet and roasted chicken. To be served at 14 - 16° C.

.SIZE 0.75 l.

ALCOHOL 12% vol.

