

Colli Euganei

Merlot

D.O.C.



DENOMINATION:

Denominazione di Origine Controllata

PRODUCTION AREA:

Euganean Hills, Arquà Petrarca. Volcanic soil, with limestone and clay.

GRAPES:

100% Merlot

HARVEST PERIOD:

Mid September

FERMENTATION:

The grapes ferment with selected yeasts in stainless steel tanks at a temperature of about 22 ° C for ten days. After a decanting period, at the beginning of the new year, wine is filtered and bottled.

DESCRIPTION:

Wine with a red ruby color, dry taste, pleasant and characteristic aroma that smells of blueberries and raspberries. It matches white and red roast meats, flavorful vegetables, stew, pasta and beans. Serve at 18°C.

ALCOHOL:

13% vol