MERLOT CORVINA

VENETO
INDICAZIONE GEOGRAFICA TIPICA

PRODUCTION AREA
Veronese hills, with soils of medium mixture tending to calcareous one.

GRAPE VARIETIES

Merlot (60%), Corvina (40%)

YIELD
Each 100 kg of grapes 70 litres of first pressing.

CONTENTS
Alcohol 13% by Vol.
Total acidity 5.5-6‰
Net dry extract 22-23‰.

REFINEMENT
In stainless steel vats and about 3 months in the bottle.

SENSORY IMPRESSIONS
Strong ruby red. It is a strong wine and at the same time fresh with taste of violet and bitter almond.

SERVING INFORMATION
18° C.

DINING ACCOMPANIMENT
Wine perfectly accompanied to cold cuts, first courses, red meats also in “carpaccio”.

LONGEVITY
3 to 4 years.

Please store away from light and heating, laid down in a cool place.