

Merlot IGT Veneto



Region: Delle Venezie

Varietal: 100% Merlot

Vineyard: Family-owned hillside vineyards

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 200-400 feet above sea level

Total Production: 7500 cases

Vinification Process: Grapes are hand harvested in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 12.5%.

Residual Sugar: 5g/liter

Color: Brilliant red color.

Bouquet: Wild red fruits, vanilla and currant undertones.

Tasting Notes: Rich raspberry and blueberry notes finishing with medium tannins.

Food Pairing: Perfect with appetizers, soups, pastas with cream sauces and all red meats. Also wonderful on its own!

Ageing: 3-5 years

Serving Temp: 68°F (20°C)

UPC: 783655001812

UPC: 783655001850 (1.5ml)

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