



MERLOT

DENOMINATION

Lazio IGP Rosso.

GRAPE VARIETY

85% Merlot, 15% Montepulciano.

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 3300 root stocks/hectare.

Harvest/hectare: 80 quintals (8000 kg or 17636 lbs) of grapes.

PRODUCTION

Harvest: usually between early and mid-October.

Wine-making process: the grapes are vinified separately and ferment for around 12 days in contact with the skins at a temperature of 22°C, with frequent pumping over. After racking and the completion of malolactic fermentation, the wine is transferred to small stainless steel tanks. Once bottled, it is left to age for 3 months in the bottle before release.

TASTING NOTES

Color: ruby red.

Aroma: rich, with hints of wild berries and liquorice.

Pairing: pairs perfectly with all types of game, grilled lamb, cured pork and pecorino cheese.

ANALYTICAL DATA

Alcohol: 13,0% Vol

pH: 3,60

Total acidity: 5,10 gr/lit

Volatile acidity: 0,40 gr/lit

Sugars: 2,20 gr/lit
