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PIEMONTE DOC MERLOT

GRAPE VARIETAL

100% Merlot

SOIL

Limestone- clay

HARVEST

Manual harvest

WINEMAKING AND AGING

Destemming and pressing of the grapes, fermentation and after racking 24 months in barriques.

TASTING NOTES

Ruby red colour, aromas of ripe fruit, vanilla and notes of leather, licorice. In the mouth it is full-bodied, with good tannins and roundness on the palate. Ideal with meat dishes, roasts or as a meditation wine accompanied by dark chocolate.
