



Piemonte Merlot

Controlled Designation of Origin



Denomination: PIEMONTE DOC MERLOT

Grape: 100% Merlot

Place of production:

Fraz. Annunziata, Castagnole Lanze (Asti) Italy

Harvest: End of September

Yield: 5000 kg per hectare

Vinification:

The grapes are **harvested manually** in the vineyard and are filled with care in cassettes for the transportation to the winery, pressed and then fermented at a controlled temperature with a **maceration of approximately 8-10 days**. After drawing off wine, it is put in **little wooden barrels** to age for **24 months**. The wine that is obtained is then aged further for **about 6 months in a stainless steel vats** to then, finally be bottled. The bottles after resting for approximately 6 months in the cellar at a temperature of 18° C to complete the ageing are then ready to be sold.

Alcohol: 14,50 % abv

Service Temperature: 18° C.

Sensorial profile:

Colour: intense ruby red ,compact, almost impenetrable

Nose: big and complex with hints of soft fruits and jam, liquorice and leather over balsamic notes with menthol undertones and weak vegetables hues (peppers).

Taste: dry, persistent, strong with hot, round tannic notes and that unite with its sapidity, that gives a long and soft finish.

Food coupling:

An important wine indicated for main courses of red meat or game. Excellent partner for an after dinner with friends.

Gianni_Doglia