

MERLOT

Appellation: DOC Maremma Toscana

Vintage: 2019

Number of bottles produced: 5300

Bottling period: August 2020

Grape Variety: 100% Merlot

Fermentation: A controlled temperature not above 28°C, 82° F

Maceration: 14 days

Alcohol content: 13.5% Vol

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 8 tons/hectare.

Plant density: 5000 vines/ha

Tasting notes

An intense ruby red color with a nose of red fruits, in particular black and blueberry. A medium-full bodied, robust wine, with balanced acidity and a long finish.

Food pairing

A perfect match to mature and hard cheese, pasta and grilled meats, as well as spicy ethnic foods.

