

## MERLOT 2016

**Appellation:** DOC Maremma Toscana

**Vintage:** 2016

**Number of bottles produced:** 2000

**Bottling period:** April 2018

**Grape Variety:** 100% Merlot

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

**Maceration:** 14 days

**Alcohol content:** 14% 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.

