

Merlot Maremma Toscana DOC

GRAPES:	Merlot
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100 - 150 m (330-495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a highish clay content
TRAINING SYSTEM:	Spurred Cordon
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	14,00 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years
BOTTLES PER BOX:	6 - 1
FORMAT (CL):	75 (25,3 oz) - 150 (50,7 oz)

TECHNICAL INFORMATION

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine is aged for a brief but important period in small oak barrels.

TASTING NOTE

Deep ruby red in color, it offers an intense bouquet, richly full of reminiscence of fresh fruit and with a light spicy note in the background. It reveals it self on the palate in all its softness and a nice lasting taste.

FOOD MATCHINGS

Delicious with all types of meat, whether grilled or in gravy. Excellent also with moderately aged cheeses.

Merlot

