

MERLOT ROSATO

CHARACTERISTICS

Merlot is a truly versatile varietal, offering fine rosés that are elegant, delicate and balanced.

The clear glass enhances the wine's brilliant rose colour. Its aroma is reminiscent of the grape from which it is produced – intense, characteristic, delicate and fruity, with notes of cherry.

In the mouth, the wine is delicate, velvety, balanced, dry and full-flavoured.

Makes an excellent aperitif if served at 8-10° C to heighten the delicacy and freshness.

As an accompaniment to meals, it goes well with raw ham antipastos and first courses such as vegetable soups, pasta and beans, fish soups, stewed fish and baked fish.

PROFILE CONTENTS

grape varieties	Merlot
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2002
soil	gravelly silty sand/sand
vine spacing	2.80 x 1.50 m
pruning	single curtain
yield/hectare	11 t
alcohol content	11.50 vol.%
residual sugar	13 g/l
acidity	5.40 g/l
ph	3.20

VINIFICATION

This rosé wine is produced from select, hand-picked Merlot grapes. The desired rose colour is obtained by separating the must from the skins immediately after pressing.

This is followed by a long fermentation process at a controlled temperature of 14° C in stainless steel tanks.

Once fermentation is complete, it is raked and left on the lees with regular batonage, giving the wine complexity and character before it is bottled.

Bottling is performed several times a year to ensure that the wine is always fresh and fruity.



BOTTLE TECHNICAL INFO

cl. 75 | screw cup

ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560215



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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