

# MERLOT

## CHARACTERISTICS

Merlot has always been one of the most popular wines throughout the world due to its roundness and versatility, as it can be used pure, current or aged or blended with other wines to improve their balance. Its ruby red colour is not particularly deep, revealing its nature as an easy-going wine ideal for everyday drinking with food. Its nose shows very delicate floral notes, which combine nicely with aromas of fresh berry fruit and wild cherry. The well-orchestrated, balanced and slightly tannic palate boasts an attractive plush finish. Serve at 15-18° C to enhance its freshness. An excellent wine to accompany pasta with meat sauce, meat-filled crepes, egg pasta, lean meats (preferably white) and light starters. Perfect with pork (e.g. sweet and sour), sausages and cooked charcuterie products (mortadella, soppressa Veneta, etc.) and with fresh soft or pasta filata cheeses.

## 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  | 12.50 vol. %                        |
| residual sugar   | 4 g/l                               |
| acidity          | 5.60 g/l                            |
| ph               | 3.40                                |

## VINIFICATION

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, addition of cultured yeasts. Maceration for 6-7 days followed by drawing off the lees. Pumpover repeated 3 or 4 times a day. Primary fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is cold stabilised to avoid the precipitation of tartaric acid and bottled in sterile conditions following aseptic filtration.



## BOTTLE TECHNICAL INFO

cl. 75 | natural cork

## ONLINE DATA SHEET



## BOTTLE EAN CODE



8 032535 560119

## BOX ITF CODE



18032535560116



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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