

MERLOT DEL CASTELLO

CHARACTERISTICS

This is a wine to be enjoyed while it is young and fresh, ideally at about 7° C.

A wine with a lovely, vibrant, ruby red colour, it has a characteristic, fragrant and heady nose that offers notes of fresh fruit and ripe strawberries, ending with scents of cherries.

In the mouth, it is pleasant, velvety and sweet but not cloying.

It goes extremely well with simple fare, including pasta with sauce, roasted white meat, Vicenza-style cod, creamed cod, fresh cheeses, frittatas and omelettes.

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	12.00 vol.%
residual sugar	28 g/l
acidity	5.30 g/l
ph	3.40

VINIFICATION

Merlot del Castello is made from select Merlot grapes. 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



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BOX ITF CODE



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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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