

# 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	12.00 vol. %
residual sugar	10 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

ml. 375 | screw cup



## ONLINE DATA SHEET



## BOTTLE EAN CODE



8 032535 560409

## BOX ITF CODE



18032535560406



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