SACCHETTO

# MERLOT
# VENETO IGT




**A classic Merlot Veneto with an intense, broad and mellow aroma. The flavour is dry, harmonious and slightly herbaceous. Also excellent with hearty first courses, polenta and preparations based on both white and red meats, including roasts. Serve at 16-18°C.**

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| Classificazione: | Merlot Veneto I.G.T. |
| Zona d'origine: | Veneto |
| Vitigni: | Merlot |
| Vinificazione: | Crushing, destemming and fermentation in contact with the skins for 10/15 days, then the wine is separated from the marc and left to rest. |
| Maturazione: | In steel containers. |
| Affinamento: | In bottle. |
| Longevità: | 24/36 months. |
| Colore: | Ruby red with purple hues. |
| Profumo: | Intense and broad with hints of ripe red fruit and sweet spices. |
| Sapore: | Dry, well balanced, slightly herbaceous. |
| Gradazione alcolica: | 12% Vol |
| Acidità totale: | 5,3 - 5,5 g/l |
| Residuo Zuccherino: | 4 - 6 g/l |
| Temperatura di servizio: | 16 - 18 °C |
| Abbinamenti consigliati: | To be served also with main courses such as polenta, white and red meat-based dishes and roast meat. |