

**MERLOT I.G.T. VENETO
LA CORTIGIANA**



Classification: Merlot I.G.T. Veneto

Area of origin: Veneto

Grapes: 85% Merlot Colli Euganei
15% Cabernet Sauvignon of Piave / Lison of Pramaggiore.

Wine-making: Must obtained through stalkless pressing, maceration at a controlled temperature (26-28°C) for 8-10 days.

Ageing: One part for 6/8 months in barrique, one part for 10/12 months in Slavonia casks.

Refining: In steel containers, then in bottles.

Preservation: 5/6 years depending on storage conditions.

Colour: Ruby red tending to Burgundy-red hues.

Aroma: Intense, persistent with complex scents of spices.

Flavour: Full-bodied, Intensely vinous.

Alcohol content: 13% Vol.

Total acidity: 5,0 - 5,4 g/l

Residual sugar: 4 - 7 g/l

Serving temperature: About 20° C, opening some hours earlier.

Gastronomic match: To be served with main courses such as white and red meat-based dishes, roast meat, and roast pork.