

**MERLOT I.G.T. VENETO
LINEA SF**



Classification: Merlot I.G.T. Veneto

Area of origin: Veneto

Grapes: Merlot

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers.

Refining: In bottle

Preservation: 24/36 months.

Colour: Ruby red with Burgundy-red hues.

Aroma: Intensely vinous, complex, mellow.

Flavour: Dry, well balanced, slightly herbaceous.

Alcohol content: 12% Vol.

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

Residual sugar: 4 - 7 g/l

Serving temperature: 16 - 18° C.

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