



MERLOT

DOC VENEZIA

Tasting notes

An international variety which has become a part of the wine-growing tradition of the Veneto plain. Intense and brilliant ruby red colour. Bouquet: overtones of woodland red fruits, wild strawberries, blackberries and violets. Warm, harmonious, persistent, becoming velvety over time flavour.

Aging

After fermentation in stainless steel vats with 20 days maceration on the marc, aging in stainless steel vats for 18 months, in the bottle for 3 months.

Food pairing

Always pleasantly flavoured and with a fragrant bouquet, it beautifully accompanies pasta in game sauces or meat-based mains and fine, semi-hard cheeses.

Grape variety

Merlot

Vine

Training system Guyot

Appellation

DOC Venezia

Production area

San Polo di Piave

Alcohol

12,5%

Serving temperature

16-18 °C

Bottle size

Classic 0,75 L



Italian
Wine
Atelier

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