



Merlot IGT Trevenezie

SMART Line



Grape Variety: Merlot



Soil Type: Clay and silty soils, rich in minerals and trace elements



Harvest Period: Late September



Vinification: Destemming and gentle pressing of the grapes. Fermentation takes place in temperature-controlled stainless steel tanks with selected yeasts, followed by ageing in stainless steel to preserve aromatic integrity and smoothness



Colour: Deep ruby red with violet highlights



Aroma and Taste: Broad and vinous, with notes of ripe red fruits such as cherry and plum, complemented by subtle herbaceous and spicy nuances. On the palate, it is smooth, round and well-balanced, with velvety tannins, good structure and a harmonious, persistent finish



Food Pairings: Pairs perfectly with flavourful pasta dishes, red meats, roasts, cured meats and medium-aged cheeses



Alcohol Content: 12,5% vol.



Residual Sugar: 4 g/l



Serving Temperature: 16/18°

