

# Elvin®

## MERLOT

DENOMINAZIONE DI ORIGINE CONTROLLATA

### ☺ Red Wine

#### PRODUCTION AREA:

River Piave (Treviso-Venice)

#### VARIETAL:

100% Merlot

#### GROUND COMPOSITION:

Loose and aerated plots composed mainly of limestone rock of the Grave, led by subsequent flooding of the river Piave.

#### VINEYARD:

Farming method and principal crop Low vines, with rigorous winter pruning followed by clear action in green for the control of production and leaf apparatus. Pest implemented according to the dictates of integrated control.

#### HARVEST:

Manual from the beginning of October.

#### VINIFICATION:

Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28 °C., stainless steel. Matured in stainless steel and large wooden barrels.

#### STORAGE: 18 °

#### SERVICE: 20 °

#### SENSORIAL NOTES:



Colour: Bright ruby red.



Fragrance: Young with a tone reminiscent of herbaceous wildflowers and berry brambles.



Taste: Smooth as a slice of hot toast on the grill and blackberry jam. Intense and persistent.

#### FOOD MATCH:

Roast pigeon.

#### ADDITIONAL NOTES:

Bottle model: Bordolese Elite 600g UVAG.

Weight: Cases of 12 bottles. Gross weight 16,622 kg. Net weight 9 Kg.

Composition E-pal size 80 x 120: 60 cases of 12 bottles (12 cases per layer)

