



Anna Spinato



Merlot

DOC Montello - Colli Asolani

Production area: area of Montello and Asolo Hills, Veneto.

Varietal: 100% Merlot grapes.

Ground composition: hilly and clayey red soils, rich of minerals, which are called "Marne".

Vineyard farming method and principal cultivation: low spur cordon, with rigorous winter prunings followed by clear action for the control of production and growth of leaves.

Harvest: manual from the beginning of October.

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

Conservation: 18° C

Service: 18°/20° C

SENSORIAL NOTES:

Color: bright ruby red color.

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

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

Match: average-aged cheese, backed game meat.