



APPELLATION	MERLOT
EAN BARCODE	8001906803032
PRODUCTION REGION	Italy
VINIFICATION	The Merlot grapes are harvested in mid-September. They are then crushed and undergo alcoholic fermentation for 12-16 days, at a temperature of 22-24°C, during which the wine is pumped over the cap on numerous occasions. During this stage alcoholic fermentation occurs, by means of selected varietal yeasts. Once the fermentation process is complete, the lees are drawn off, then the wine is racked and cellared in steel tanks. Before use the wine is clarified and filtered.
TASTING NOTES	Attractive ruby-red colour, darkening to garnet as the wine ages. Medium-bodied, vigorous, crisp, well-orchestrated wine, characterised by an intense vinous scent with interesting grassy overtones. On the palate it releases pleasant black cherry and redcurrant notes.
FOOD AND WINE PAIRING	This stylish wine marvelously matches with roasted meet, stewed beef and veal. Superb if served with autumnal mushrooms-based dishes.
SERVING TEMPERATURE	16 C° - 18 C°
ALCOHOL CONTENT % VOL	11
RESIDUAL SUGAR LEVEL % VOL	0,6
TOTAL ACIDITY gr/lt	5,1
So2	112
BOTTLE TYPE	Bordeaux Gold Leaf – 75 cl
BOTTLES per CASE	6
CASES per LAYER	25
CASES per EPAL	125

“Technical information is for guidance only and is not binding”

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