



**Merlot**  
**Trevenezie I.G.T.**

**Production area:** our vineyards in Pradamano (Ud)

**Ripening:** end of September

**Vine training technique:** Cordon Training

**Plants density:** 4500 plants per hectare

**Soil composition:** clayey soil, with presence of caranto.

**Vinification:** after vintage, skins and must are set to ferment for ca 4-6 days at the controlled temperature of 28 °C in 300 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. The wine then is left to refine for some months in concrete basins.

**Alcoholic volume:** 11,2 – 11,8 %

**Sugar:** 9 gr. lt.

**Acidity:** 4,5 gr. lt.

**Description:** dry wine, full-bodied, slightly fruity.

**Pairings:** ideal with every kind of dish, very good with roasted white meat, cheeses and cold-cuts. To be served at a temperature of 16-18°C.

**Conservation:** to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.