



# MERLOT

## TRENTINO DOP

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### I CLASSICI VINI DEL GELSO



#### VINEYARD AREA

A ubiquitous cultivar of French origin, it thrives in the ideal soil of the Trentino hills, especially where the vineyard is located on well-structured, medium-textured soil and exposed to the south/south-east.



#### METHOD

The grapes, harvested at the end of September, remain for approximately 10 days in contact with the skins after pressing. During this period, the pressing process is repeated daily to favor the extraction of polyphenolic substances which are essential for the structure of a great wine such as Merlot. After racking, the wine is aged in barriques and large oak barrels.



#### FEATURES

The wine has a vibrant ruby red color, an intense aroma with delicate grassy notes and is dry, full-bodied and well-structured on tasting.



#### PAIRINGS

Recommended food pairings are meat, roasts and mature cheeses.



The wine should be served at a temperature of 18 degrees and opened at least an hour before serving.



Alcohol content 13.0%.

