MARCUZZO VINI

MERLOT AFFINATO

Brilliant red wine with an intense bouquet that is dry, full bodied and rightly tannic with floral hints of violet and ripe red berries. Mouthfeel is soft and full with ample pleasant sensations.

Type of product: Still mature red wine
Alcohol: 12.5Vol.
Production area: Province of Treviso (Veneto)
Varietal: Merlot i.g.t. Veneto

Agronomic characteristics:
The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

Production process:
The harvested and destemmed grapes are placed in a tank to ferment with a controlled temperature of 25-27 ° C. After 5-6 days the grape must is separated from the skins, the skins are then pressed and the grape must concludes its fermentation in stainless steel tanks with a controlled temperature of 22 ° C. Once fermentation is completed, the wine is decanted and rests in wooden barrels for about 6 months. After this period the wine is bottled, followed by another rest period of at least 2 months and it is then ready to be put on the market.

Food Pairing: It goes well with feathered game, pork shank, foie grâs pâté, grilled
vegetables and medium-aged cheeses.

Serving temperature: 16 ~ 18 ° C

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