

MERLOT DOC MONTELLO- COLLI ASOLANI



Anna Spinato
AZIENDA VINICOLA WINERY



100% Merlot



16°/18°



750ml



12,5%

%ALC



4,1g/lit



6,2g/lit

Soil

Hilly and clayey red soils, rich of minerals, which are called "Marne". Area of Montello and Asolo Hills, Veneto

Training system

Low Spur Cordon

Harvest

Manual from the beginning October

Vinification

Once the grapes have been harvested, they are brought to the winery and the red vinification is carried out for twenty days. Once the fermentation is over, pumping overs and blendings are no longer carried out, therefore the pomace is no longer mixed with the wine but left to rest. After these twenty days, the wine is stored for about a month, in concrete tanks to ensure that the malo-lactic fermentation takes place. From January, part of the wine is then stored in 5 quintal tonneau for six months to age and acquire the characteristics of wood, while the other part is stored in concrete tanks. The aging in barrel begins for about six months / a year, depending on the maturation capacity of the wine.

Color

Red still wine.

Ruby red with garnet shades ●

Fragrance

On the nose notes of red fruit like plum, cherry together with spices, black pepper, juniper, cloves. Ends with tertiary hints.

Taste

Soft and velvet sip, notes of spices and red fruit.

Foodmatch

Average-aged cheese, backed game meat.

Anna Spinato Azienda Vinicola

Via Roma 106,
31047 Ponte di Piave TV - Italy
T +39 0422 857927
info@spinato.it
www.spinato.it

