

MERLOT





**VINTAGE** 2008

**CLASSIFICATION** Merlot dell'Umbria I.G.T.  
(Labeled with the locality of creation)

**BLEND** Merlot 100 %

**ALCOHOL BY VOLUME** 13,5%

**LOCALITY OF CREATION** Uncinano of Spoleto, Perugia, Italy

#### **VINEYARD CHARACTERISTICS**

**Training** Spurred cordon. Planting system 2,80 m x 1 m and 3.600 grapes/hectare

**Elevation** Around + 348 on sea level

**Soil** Superficial sedimentary coverage, clayey silty and silty sandy

**Climate** Remarkable temperature range between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (ca 1.094 mt)

**Exposure** South-east direction

**Yield** 45 – 50 quintal /Hectare

#### **WINE CHARACTERISTICS**

**Colour** Strong but not excessively with a balanced density

**Bouquet** It strikes that this wine from ripe black grapes preserves a note of fruit far from the typical inflection of asparagus. Its bouquet is really elegant and rich of soft fruit

**Palate** It carefully tickles the palate giving abundance of sweet and fruity notes. Its elegance is the great balance between wine and fruit suggestions

**PICKING PERIOD** Traditional

**VINIFICATION** Classic, characterized by the contact, more or less continuous, between the skins and the must (maceration) in stainless steel vats

**MATURATION** Almost 18 months in stainless steel vats

**BOTTLE CAPACITY** 750 ml

**SERVING TEMPERATURE** We suggest to serve no colder than 16-18 °C

**TASTING GLASS** We suggest a tasting glass without any printing or painting, capacity around 480 – 730 ml and 70 – 118 mm in diameter. Best pouring a quarter of glass capacity

**SERVING SUGGETIONS** We suggest to serve with plain cooking

