

# WINES CA' DEL BORGO



## MERLOT

**Appellation** Merlot IGT Trevenezie.

**Grape variety** Merlot 100%.

**The Vineyards** Located in Scodovacca and Villa Vicentina, where the soil has strictly an alluvial clay character. The average age of the plants is about 20 years.

**The harvest** It's the first red grape variety to be harvested, around the second week of September.

**The vinification** After the harvest, the destemmed grapes follow 6 to 8 days of fermentation process with skin contact under controlled temperature. The separation of the skins takes place thanks to a soft pressing. The wine, decanted several times, remains for a variable period of months in stainless steel tanks in order to reach its best finesse and harmonious characteristics.

**The colour** Intense ruby red with violet reflections.

**The bouquet** Young wine, with fruity, elegant nuances with reminiscence of marasca cherry.

**The palate** Rich in fresh, smooth and fruity sensations, well balanced with significant presence of tannins typical for this grape variety. Persistent and pleasant to the palate.

**Food pairings** Indicated to be served with light dishes. Excellent with risotto and pasta, great with poultry and red meat. Thanks to its particular freshness, it is ideal with cold cuts and soft cheese as well. Serve at 16-18 °C.

**Longevity** Reaches its quality peak from 1 to 3 years from bottling.

### Technical data

Alcohol content	12,5 %
Residual sugar	3,0 g/l
Acidity	4,80 g/l
Non-reducing extract	24,0 g/l



0,75 l