

# **Merlot Trentino**

## Istituto Agrario San Michele all'Adige

CLASSIFICATION

D.O.C.

**TYPE** 

Red

REGION

Trentino-Alto Adige

**PROVINCE** 

Trento

**GRAPE VARIETY** 

Merlot

TYPE OF FARMING

Conventional

**HARVEST** 

Manual, end of September.

### VINIFICATION

Maceration on marc for 3 weeks and it is pumped over twice daily. After lees are drawn off, the wine is racked twice.

## **MATURATION**

It matures for 12 months in small oak barrels and then it is refined in the bottle for 2 months prior to release.

#### TASTING NOTES

Ruby red colour with garnet highlights; airy, slightly grassy and characteristic aroma; it reveals sweetish scents of fruit and vanilla, interwoven with a subtle spiciness and a light, characteristic herbaceous tone. Well-balanced, and very balanced taste. Noble, elegant and long-lasting wine.

Fine with first courses dressed with meat or mushroom sauces. Ideal partner for roasts and game.

## SIZES AND SPECIAL PACKAGING

75 Cl bottles.

