

PS  
WINE

premium wine selection

Vini di Qualità



# Mermet Langhe Rosso

## *Gemma*

|                        |   |
|------------------------|---|
| <b>CLASSIFICATION</b>  | D.O.C.  |
| <b>TYPE</b>            | Red   |
| <b>REGION</b>          | Piedmont  |
| <b>PROVINCE</b>        | Cuneo   |
| <b>GRAPE VARIETY</b>   | 50% Nebbiolo, 50% Merlot  |
| <b>TYPE OF FARMING</b> | Organic conversion  |
| <b>HARVEST</b>         | Merlot: first days of October.<br>Nebbiolo: second decade of October. |

### VINIFICATION

The must vinifies in stainless steel vats at controlled temperature with 8-10 days of maceration.

### MATURATION

At the end of vinification, the wine matures for at least 12 months in barriques.

### TASTING NOTES

This wine reveals its richness from its intense ruby red colour. On the nose it shows intense perfumes of ripe red fruits with a soft spiciness. On the palate the wine has a good structure, cheered by a sweet fruity sensation, supported by a good tannicity.

### SIZES AND SPECIAL PACKAGING

75 Cl bottles.