

Merlot

MASTRI VERNACOLI

WINE
Merlot

COUNTRY
Italy

REGION
Trentino

APPELLATION
Trentino DOC

GRAPE
Merlot hand picked.

VINEYARD
The great cradle of this wine is the Vallagarina valley with the positions of Avio, Serravalle, Mori, Villalagarina, Nomi and Aldeno producing the best results.

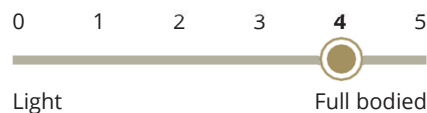
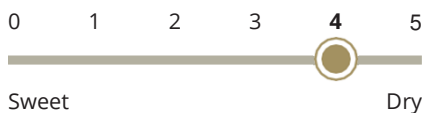
VINIFICATION
The traditional method for making red wine is used with average length of maceration on the skins (9-10 days). There then follows a short stay in stainless steel tanks, followed by moderate ageing in oak barrels and bottling.

REFINEMENT
Stainless steel and oak cask.

DESCRIPTION
Deep ruby red colour with violet hues when young which develop into brick red with age. Nose: clean, pleasant, discreetly fruity with scarcely noticeable hints of grass. Dry, pleasantly balanced palate, good structure and elegant body.



WINE STYLE



ANALYSIS

Alcohol: 13,00 % vol.
Total acidity: 4.8 g/l
Residual sugar: 4 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Traditional meat dishes of the Italian cuisine, game.



SIZES AVAILABLE

25 cl, 75 cl



ALLERGENS

Sulphites



NOTES

Gluten Free