

LA SERRA

MERLOT

DELLE VENEZIE
INDICAZIONE GEOGRAFICA TIPICA

PRODUCTION AREA

Vineyards to the north-east of Verona.

GRAPE VARIETIES

Merlot 85%, Corvina 15%.

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

Crushing and destemming of the grapes.

Fermentation temperature between 20° and 25° C.

8 days of maceration.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Intense ruby red colour. Full-bodied wine, fresh taste with hints of violet and bitter almond.

SERVING INFORMATION

16° C.

DINING ACCOMPANIMENT

Perfectly accompanied to red meat and seasoned cheeses.

LONGEVITY

2 to 3 years.



Please store away from light and heating, laid down in a cool place.