



VIGNA RÒDA

Il Damerino Colli Eug. Merlot

**Type and Vintage**

Colli Euganei Merlot doc

Location and Exposure

South-West

Soil nature

Marly - Clay

Planted

1994

Wine training system

Guyot

Grape Yield per Hectare

100 Quintal /He

Blend of grapes

100% Merlot

Vinification type

The selected grapes are destemmed, crushed and placed in a steel thermo conditioned tank. This process is followed by the addition of selected yeasts in order to start the alcoholic fermentation. The grape skins and must mass are submitted to pump-over every 8 hours to allow the color and aroma present in the peel to be released. After about twenty days, the first racking to separate the wine from the skins will be performed. Once various racking steps are made, the wine will rest inside the same tank for about 6 months before passing to the final bottling phase.

Aroma and Taste:

It is a ruby-colored wine. The aroma has cherries and mixed berries fragrances; the taste is dry and well balance with a very pleasant softness.

Dish combination:

Excellent combined with grilled red meat, roasts and braised meat.

Best served at 17°C.

Alcohol

13.50 % vol