

IL DAMERINO

VENETO IGP MERLOT



ORIGIN OF THE NAME

This warm, elegant and seductive Merlot conquers the most refined palates, just like a dandy would do

NAME

Veneto IGP Merlot

ORIENTATION OF THE VINES

West

SOIL

Calcareous Marl

YEAR OF PLANTING

2005

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

0,90 - 1,00 t/ha

PICKING SEASON

End of September

GRAPES

100% Merlot

VINIFICATION

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over to extract the colour and aromatic substances

WINEMAKING NOTE

3 months in steel tank then in a concrete tank for 8 months, bottled and a short period of aging in the bottle

ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

TASTING NOTE

Intense ruby red with violet hues; a bit herbaceous, hints of violet, coffee, ripe red fruit and morello cherries on the nose .

Warm and enveloping, with dense but soft and velvety tannins on the palate

SERVICE TEMPERATURE

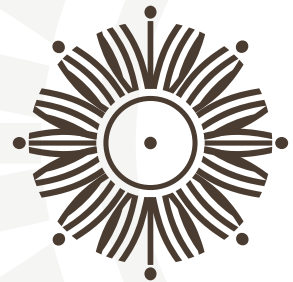
18°C

FOOD PAIRING

Meat-based sauces, grilled meats, game birds

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.



VIGNA RÒDA