

MERLOT TERRE DI CHIETI IGP

# TECHNICAL SHEET



## TYPE

Red wine



# **VINEYARDS, GRAPES AND HARVEST**

LOCATION OF VINEYARDS Province of Chieti GRAPES Merlot 100% HARVEST PERIOD September



#### **VINIFICATION**

VINIFICATION maceration of the skin at controlled temperature for 7/8 days MALOLACTIC FERMENTATION yes REFINEMENT in stainless steel tanks for 3 months



### **DESCRIPTION**

COLOUR intense ruby red with light purple highlights FRAGRANCE sweet ripe, red berried fruits; rose petals and ripe black cherry, elegant spice finish TASTE full bodied, good structure with velvety soft tannin tail
ALCOHOL 13% vol



### SERVING SUGGESTIONS

TEMPERATURE 18°C