



wine of nature



Merlot 2012

Merlot: best expresses our philosophy. Character and sophisticated elegance.

The taste is round, persistent and velvety on the palate. Fine aromas of red berries, raspberry and cassis are highlighted. In evolution opens with notes of licorice and coffee.

Grape

Merlot I.G.T. Venezia Giulia
Composition: 100% Merlot

Vineyard

Land: site of Valeriano, altitude 200 m/asl; composition sandy/silty, with more clay at San Giovanni
Vineyard: San Severo and San Giovanni, 3.4 ha of planted area; 5,000 vines/ha, 15 years average vineyard age; guyot breeding.
Average yield: 40 hl/ha; 1,200 gr/vine; "1 vine - 1 bottle"
Harvest: picking and selection by hand; second half of September.

Winery

Winemaking: grapes are de-stemmed and squeezed in a pneumatic press at extremely low pressure; maceration for 12 days with pumping over and delestage. The wine is aged in stainless steel tanks for 36 months and then bottled.

Alcohol content: 12.5% vol
Total acidity: 5.20 g/l
No. of bottles: 12,000
Size: 75 cl; magnum 1.5 l

Tasting

Serving temperature: 18°C
Food pairings: Great with grilled red meats and mature cheeses. Daring with agreeability with fish soup and spaghetti "busara style".
Music: Enjoy with "Non ti scordar di me" by Paolo Fresu and Daniele Di Bonaventura

Code: 028 12 004

Wines video
<http://youtu.be/FZtCmSapBGg>




freehead™
naturalness
means quality
& well-being



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