



## Merlot



### VINEYARD

**Grape:** red  
**Variety:** Merlot 100%  
**Production area:** Carboncine  
**Municipality:** Roncade - Italy  
**Year of plantation:** 2000  
**Planting density:** 5,000 vines per hectare  
**Yield:** 10,000 kg/ha  
**Plant yield:** 2.00 kg/vine  
**Plant spacing:** 2.50 x 0.80  
**Size:** 6.00 ha  
**Growing system:** spurred cordon  
**Soil type:** clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline  
**Harvesting period:** second ten days of September  
**Harvesting:** mechanically

### VINIFICATION

**Fermentation vat:** Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts  
**Maceration on the skins:** 10/12 days combined with gentle délestage and foulage  
**Fermentation temperature:** 24°C  
**Yeasts:** selected  
**Malolactic fermentation:** partial  
**Maturation:** 6 months in stainless steel tanks until fining has taken place naturally  
**Bottling:** November 2021  
**Bottle aging:** 30 days

### TECHNICAL DATA

**Name:** IGT Marca Trevigiana 2020  
**Alcohol by volume:** 13.50%  
**Total acidity:** 4.90 g/l  
**pH:** 3.57  
**Total So2:** < 100 mg/l

### TASTING

**Serving temperature:** 18/20°C  
**Colour:** ruby red with purple tinges.  
**Nose:** intense, young and fresh. A small berry component, dominated by raspberry, redcurrant and strawberry predominating. A delicate floral component with hints of violet, finishing with a slight note of oriental spices and fresh vegetables.  
**Palate:** well-balanced with harmonious acidity, medium-bodied with a sapid and dry, persistent finish.  
**In the kitchen:** certainly one of the best combinations is with semi-hard pungent cheeses, but it is also very good with stewed meats, roast rabbit, "Fegato (liver) alla Veneziana", meat rolls, roasts and the typical Veneto dish: "pasta e fagioli" (pasta with beans). Try it with "Frico" (a cheese and potato dish from the Friuli region) in all of its variations.

### Tenuta Santomé

Via Carboncine, 71 – 31056 Roncade loc. Biancade (TV) - Veneto  
Tel. +39 0422 848189 - [info@tenutasantome.com](mailto:info@tenutasantome.com)