



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: February 2025
Bottle aging: 30 days

TECHNICAL DATA

Name: IGT Marca Trevigiana 2023
Alcohol by volume: 13.44%
Total acidity: 4.50 g/l
pH: 3.60
Total So2: 80 mg/l (maximum allowed: 150 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

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