Merlot
Parcel #80

Merlot grapes, selected from the prime site in our vineyard at Carboncine, Roncade. 30 days maceration followed by ageing in 500-liter oak barrels for 54 months.

VINEYARD

Grape: red
Variety: Merlot 100%
Production area: Carboncine
Municipality: Roncade - Italy
Year of plantation: 2000
Planting density: 5,000 vines per hectare
Yield: 7,500 kg/ha
Yield per plant: 1.50 kg/vine
Plant spacing: 2.50 x 0.80
Size: Parcel #80: 1.00 ha
Growing system: guyot
Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline
Harvesting period: end of September
Harvesting: by hand

VINIFICATION

Fermentation vat: Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts
Maceration on the skins: 30 days combined with gentle délestage and foulage
Fermentation temperature: 24-26°C
Yeasts: selected
Malolactic fermentation: total
Maturation period: 54 months in wood
Maturation containers: Tonneau (500 liters), in fine-grained medium roasted French oak. Age: 70% new and 30% second year
Bottling: August 2023
Bottle aging: 12 months

TECHNICAL DATA

Name: IGT Marca Trevigiana 2018
Alcohol by volume: 14.50 %
Total acidity: 5.40 g/l
pH: 3.45
Total So2: <120 mg/l

TASTING

Serving temperature: 18/20°C
Colour: intense ruby red
Nose: intense, complex, with obvious spicy notes of cinnamon and pepper, followed by delicate sensations of leather and tobacco. After short oxygenation, hints of wood fruit jam and vanilla predominate along with a toasted edge , finishing with a delicate balsamic note.
Palate: full-bodied and enveloping. A distinct note of tannin is detected with balanced acidity. Sapid and warm. Excellent persistency with a dry aftertaste.
In the kitchen: it is a perfect combination with meats that require slow preparation, game meats, venison and fine matured cheeses and with grilled meats and roasts. To be served in ample goblets, with our special ones.

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