



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 42 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: 42 months in wood

Maturation containers: Tonneau (500 liters), in fine-grained medium roasted French oak. Age: 70% new and 30% second year

Bottling: October 2019

Bottle aging: 5 months

TECHNICAL DATA

Name: IGT Marca Trevigiana 2015

Alcohol by volume: 14.50 %

Total acidity: 5.10 g/l

pH: 3.51

Total So2: < 130 mg/l

TASTING

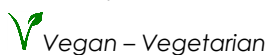
Serving temperature: 18/20°C

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.



Tenuta Santomè

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