



Palazzi



APPELLATION	MERLOT IGT VENETO
EAN BARCODE	634682000432
PRODUCTION REGION	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, the foothills on the southern slopes of the Asiago plateau, and the valley through which the Brenta flows.
VINIFICATION	The Merlot grapes are harvested in mid-September. They are then crushed and undergo alcoholic fermentation for 12-16 days, at a temperature of 22-24°C, during which the wine is pumped over the cap several times. During this stage alcoholic fermentation occurs, by means of selected varietal yeasts. Once the fermentation process is complete, the lees are drawn off, then the wine is racked and cellared in steel tanks. Before use the wine is clarified and filtered.
TASTING NOTES	Attractive ruby-red colour, darkening to garnet as the wine ages. Full-bodied, vigorous, crisp, well-orchestrated wine, characterised by an intense vinous scent with interesting grassy overtones. On the palate it releases pleasant black cherry and redcurrant notes.
FOOD AND WINE PAIRING	This stylish wine is well worth trying with roasted meet, stewed beef and veal. Superb if served with autumnal mushrooms-based dishes.
SERVING TEMPERATURE	16 C° - 18 C°
ALCOHOL CONTENT % VOL	11,5
RESIDUAL SUGAR LEVEL % VOL	0,6
TOTAL ACIDITY gr/lt	5,1
So2	112
BOTTLE TYPE	Bordeaux Gold Leaf
BOTTLES per CASE	12
CASES per LAYER	16
CASES per EPAL	64/80

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