

MERLOT- CABERNET

DOC 2019

VARIETALS: Merlot, Cabernet

AGE OF VINES: 6 – 26 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2020 – 2023

YIELD: 65 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.4 g/l

Contains sulphites

» Is there anything wrong with being a classic? As reassuring as Linus' blanket and as happy as a homecoming. And the go-to wine for spag bol. «

ORIGIN

A classic Bordeaux blend. The Merlot and Cabernet vines found in the warm regions around the Caldaro similar climatic conditions as in Bordeaux, its native provenance. The average temperature and the number of hours of sunshine during the vegetation period are absolutely comparable.

VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

VINIFICATION

Fermentation on the skins at 27 °C, with an extended maceration of ten days, malolactic fermentation followed by a 4-month ageing in barrique, big wooden barrels and large casks.

VINEYARD

South- and east-facing slopes situated at an altitude between 230 and 350 meters above sea level. Loamy, chalky gravel with a low proportion of sand.

TASTING NOTES

- intense red
- aromas of forest berries and wild cherries, spicy backbone and fresh vegetal notes on the nose
- juicy and full-bodied, with a powerfully elegant structure

RECOMMENDATION

This wine is ideal with red meats, game and piquant cheeses.

