



RIO SELVA

MERLOT VENETO

Indicazione Geografica Tipica

Made from pure Merlot grape wine. Versatile, harmonious and always pleasant with different food combinations. Suited to all courses.

GRAPE:

MERLOT 100%, own grown grapes.

VINEYARDS:

Espalier system. Mixed clay soil. Positioned at the foothills at 90 m altitude. 15-20 year old vines. Grape production: 120 q./ha.

VINIFICATION:

Harvested by hand at the end of September. Follows the traditional wine-making for red wines. 8-10 Days fermentation on grape skins at a maximum temperature of 28 °C. 7-8 Months maturing in stainless steel vats at a controlled temperature. Aged in bottle for at least 3 months.

TASTING:

Colour: ruby red.

Perfume: very intense floral bouquet, fruity (raspberry and blueberry)

Taste: full-bodied, soft and round. Alcohol content: 12,5%

SUGGESTED FOOD COMBINATIONS:

Ideal as accompaniment to cold meats (typical salami such as local Sopressa DOP), cheese and roasted meat.

Service temperature: 16-18°C.

AVAILABLE PACKAGING:

750 ml glass bottle.