

MERLOT

TECHNICAL SHEET

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| Variety: | 100% Merlot |
| Appellation: | Indicazione Geografica Tipica – Veneto |
| Harvest: | Hand picked and sorted during September/ October |
| Vineyard: | Grapes come from vineyards located in Salto di Piave (TV). The closeness to the River Piave ensures that the vines receive sufficient irrigation all year round. |
| Winemaking: | Produced and fermented in state of the art computer controlled stainless steel tanks thus guaranteeing consistency of quality. Microfiltered before bottling. |

About Merlot:

Merlot grapes are identified by their loose bunches of large berries. It is a red wine grape that is used as both a blending grape and for varietal wines.

Wine Composition:

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| Alcohol: | 11% by vol |
| Total Acidity: | 5.5 |
| PH: | 3.38 |
| Residual Sugar: | 3 gr per liter |

Tasting Notes:

This Merlot is a full bodied wine with a slightly grassy flavour with hints of berry and plum. With ageing it acquires a dry flavour with a refined bouquet.

Serving Suggestions:

Best served with roasted, boiled or fried red or white meats. Best left to breath for 30 minutes before serving. Serving temperature 65 - 68° F.

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