

MERLOTTO - MERLOT TOSCANA IGT

Production area: Marcialla - (Florence)

Grape variety: Merlot

Production technology: after a brief period of drying on the vine, the grapes are selected and vinified in small concrete tanks at a controlled temperature of 25°. Maceration lasts an average of 20 days, during which daily pumping over and manual punching down are carried out.

Maturation and ageing: at the end of malolactic fermentation, the wine is aged in French oak tonneaux. Followed by maturation in concrete vats and further refinement in the bottle.

Tasting notes: intense ruby red colour. Broad bouquet, hints of woody undergrowth, blackberry and blueberry, combined with balsamic and spicy notes. Warm and enveloping on the palate. Balanced and intense with a harmonious and persistent finish.

