

MERLOT

IGT COLLI TREVIGIANI

BAUSK

Marked and harmonious, recalls in the mouth the crispiness of the fruits the nose has sensed, in a balance feeling of fineness and elegance

Wine Type	Merlot IGT Colli trevigiani
Production area	Collalto di Susegana
Soil	205 m. a.s.l. (max)
Grape variety	Clayey
Hectares	1 ha
Grape variety	100% Merlot
Grape	Ancient variety of Merlot
Training system	Cordon Spur
Harvest period	10 - 15 October
Maximum yield per ha	From 4000 to 5000 kilos per ha
Planting density	7.000 vines per ha
Wood aging	Barriques and tonneaux: 24 months
	Big barrel: 12 months
Bottle aging	1 year in the bottle
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Alcoholic volume	14%
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Bouquet	Plum-berry and cherry like sensations , that comes with lightly spiced notes
Colour	Deep Ruby red
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Food pairing: Roasted meats, game and seasoned cheeses.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: 18/20° C.

Available sizes: 0,75 lt - 1,5 lt.



NUTRITIONAL INFORMATION