



## MERLOT

CLASSIFICATION | Trentino Superiore  
Controlled Origin Denomination

NAME | Merlot

COMPOSITION | 100% Merlot

AREA OF PRODUCTION | Aldeno and  
Calliano: from vineyards which have  
been carefully selected and controlled

METHOD OF CULTIVATION | Guyot  
and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Maceration and  
fermentation in stainless steel tanks,  
aged for a long period in small and  
large oak barrels

### TASTING NOTES

Colour | Intense ruby red, tending to  
garnet with ageing

Aroma | Fruity notes of cherry and  
currants, liquorice and spices

Taste | Rich, pervasive with sweet  
tannins, lingering and sweet

ALCOHOL CONTENT | 13% vol.

FORMAT AVAILABLE | 75 cl. / 150 cl.

SERVING TEMPERATURE | 18°-20° C

PAIRINGS | Roast and braised meats,  
game and hard cheeses