



MERLOT

ATHESIM FLUMEN

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | MERLOT

COMPOSITION | 100 % Merlot

PRODUCTION AREA |
Alluvial fans of Aldeno

CULTIVATION METHOD |
Guyot and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Fermentation
in stainless steel tanks and aging
in small and large wooden barrels

TASTING NOTES
Colour | Ruby red
Aroma | Fruity and spicy
Taste | Dry, well-rounded, with pliant tannins

ALCOHOL CONTENT | 12.5% vol.

AVAILABLE FORMAT | 75 cl.

SERVING TEMPERATURE | 18°-20°C

MATCHINGS | Roast & boiled meats
and mature cheeses