



## RED WINES

### MERLOT PIAVE

#### DESCRIPTION

The 'Merlot' is a wine originated in the Bordeaux area, found in the south east of France. It is renowned for some of the most famous wines in the world. In Italy the Merlot has found ideal conditions in the central west parts of Veneto.

With an intense fragrance plus a dry and robust flavor that fills the mouth, it has enabled it to have a high place with those of a specific palate.

The Merlot grapes couple well the Cabernet Sauvignon. You have the perfect synergy that blends the body of the first with the aristocratic taste of the second. Our red goes well with meat and can be served with the main dishes that also accompany mushrooms.

#### TECHNICAL SHEET

COLOR:	Intense ruby red
FRAGRANCE:	Intense, characteristic of the variety, fragrance of violets
TASTE:	Dry, savory, full bodied, velvety, lightly smooth, harmonic
CRITICAL DATA:	12.5 % level of alcohol Sugar residue of 0.12 Total acidity of 5.13 PH of 0.12
VINES:	Merlot grapes of high quality vines
VINIFICATION:	Harvesting and pressing of grapes. Fermentation set to a controlled temperature for eight to ten days.
ACCOMPANIMENT:	Goes well with meats.
SERVING TEMP.:	16 to 18 degrees Celsius