

Category:

Merlot

Grape varieties:

Merlot 100%

Production zone:

south of Ficulle (Umbria, province of Terni), altitude 200-250 mt s.l.m.; hilly terrain

Training system:

Cordon de Royat

Vine density:

4.200 vines per hectare

Vineyard yield:

70 /80 hl per hectare

Soil:

calcareous clay of marine origin with strata of sand from the Pliocene

Climate:

continental, a fresh and well ventilated growing season which gradually but completely ripens the grapes.

Fermentation:

the harvested grapes are immediately cooled to 12-14°C in thermo-conditioned steel tanks where the fermentation ends in 10 - 12 days.

Tasting notes:

it has ruby red color and an intense nose, it offers a full, mellow and palate fruit, broad and deep with full bodied but velvety tannins.



Alcohol:

13,5 % vol.

Service temperature:

18°C

Gastronomic notes:

a transversal wine that goes well with important main courses with meat sauces or with main courses of roasted white and red meats, grilled or roasted game.