

ITALO CESCO

ARTIGIANO DEL VINO



MERLOT

Classification:

Veneto IGT

Variety:

100% Merlot

Soil:

Clay

Harvesting:

Grapes are harvested by hand in the early morning during the third week of September.

Wine Process:

Pre-fermentation cold maceration at 41° for 2-3 days. Traditional maceration follows for 10 days. Alcoholic fermentation occurs at 73°F.

Aging:

Ages 9 months in oak barrels and then 4 months in the bottle.

Alcohol level:

12%

Duration:

3 years

Characteristics

Color:

Dense ruby red

Aroma:

Intense bouquet with fruity overtones; full and spicy.

Taste:

Warm and dry, good intensity, strong after-aroma. A full, gentle, and persistent finish.

Serve with:

White meat, poultry, and dishes prepared using giblets. Should be served between 60-64°F.

