Chiave di volta

MARCHE MERLOT

Denominazione di Origine Controllata

GRAPES
100% Merlot

VINEYARD
Exposure: south – west
Ground: clave – sandy
Kind of plant breeding: counter espalier
Pruning: spurred cord

GRAPE HARVEST
Manual harvesting from the second half of September.

VINIFICATION
Fermentation of 15 days with long maceration on the skins and frequent punching down in wooden conical cones. Aging in barrique for 12 months and in bottle for at least 6 months.

FEATURES
SStructured and soft at the same with a typical and complex bouquet with red ripe fruit (blackberry, plum) preserved in alcohol.

PAIRINGS
Structured and rich dishes like braised meat.