

# Merlot – Villa San Martino

**CLASSIFICATION:**

*I.G.P.*

**PRODUCTION AREA:**

*Venezia Giulia*

**PRODUCER/BOTTLER:**

*Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA*

**MADE IN ITALY****GRAPE TYPE:**

*Merlot*

**BUNCH:**

*Pyramidal, winged, medium sized, compact*

**GERMINATION:**

*April*

**FLORESCENCE:**

*The middle of June*

**RIPENING:**

*At the end of September*

**VINIFICATION/FERMENTATION:**

*Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.*

**STYLE:**

*Dry*

**DESCRIPTION:**

*Vinous, full-bodied and smooth*

**GASTRONOMIC PAIRING:**

*Roasted meats and casseroles of rabbit, game, etc.*

**SERVING TEMPERATURE:**

*18° C*

**CONTENT:**

*Bottle 0,75 lt.*

**AGEING:**

*2 - 3 years*

**TECHNICAL ANALYSIS:**

*Alcohol: 12,00 %vol*

*Contains sulphites*