

# BATTICUORE



## merlot IGT VENEZIE

<b>GRAPE VARIETY</b>	Merlot 100%
<b>YIELD</b>	14.000 kg/He
<b>TRAINING SYSTEM</b>	Guyot
<b>HARVEST</b>	Manual
<b>VINIFICATION</b>	Red wine maceration with "cold soak". Complete malolactic fermentation.
<b>REFINEMENT</b>	3 months in steel tanks.
<b>ALCOHOL CONTENT</b>	13.0% vol.
<b>COLOR</b>	Ruby red violet reflections.
<b>BOUQUET</b>	Intense, delicately vinous with a characteristic hint of small fruits, like red currant and raspberry, fresh floral scents.
<b>TASTE</b>	Dry and vigorous with good persistence and soft tannins.
<b>PAIRING</b>	It goes well with roasted of white and red meats, risottos and pasta with mushrooms and cheese.
<b>SERVING</b>	Best served at temperature of 14-16°C.
<b>STORAGE AND AGEING</b>	Peak of bottle maturation is around 1 year; it keeps its quality up to 3 years.