

# Merlot

## IGP UMBRIA MERLOT

*Our 100% MERLOT is an intense red wine, from the area of Umbertide, in the province of Perugia. Aged for 12 months in large French oak barrels, developing aromas of ripe red fruit. On the palate it is warm, soft and enveloping. Perfect for long aperitifs and dinners with friends.*



**PRODUCTION AREA:**  
Umbertide

**GRAPE VARIETIES:**  
100% Merlot

**SOIL:**  
Clay-rich

**VINES GROWING:**  
Spurred cordon

**HEIGHT A/S:**  
300/400m a.s.l.

**MICROCLIMATE:**  
Typically Appenninic

**PRODUCTION PROCESS:**  
Alcoholic fermentation on the skins at low temperature of 20-23°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

**AGEING:**  
in steel tanks for about 3-4 months, followed by about 12 months in large French oak barrels. Additional 4-5 months min. once bottled.

**ALCOHOL CONTENT:**  
13,5% vol.

**SERVICE TEMPERATURE:**  
12-14°C

**DRINKABILITY AND PAIRINGS:**  
red wine obtained from our Merlot grapes, with a strong flavour of ripe red pulp fruit and intense tannins. Medium bodied wine with a warm and enveloping palate. Good evolution in the bottle up to 3-4 years.  
Suitable for aperitifs and well structured meals.