



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

MERLOT RISERVA 2015

DOC Alto Adige



Tasting notes:



A complex wine of intense ruby red.



An aroma of ripe forest fruit and jam.



Long finish with excellent tannic structure on the palate.



18°C

Cellaring recommendations:

6 - 8 years or longer for particularly outstanding vintages

Wine and food pairing:

Excellent with quick-roasted or grilled beef and lamb, game or dark poultry and aromatic hard cheese.

Grape variety:

100% Merlot

Terroir:

Kaltern - Seehof: 230 m above sea level. Medium-textured, sandy loam. Its immediate vicinity to Lake Kaltern ensures an optimal microclimate.

Training system:

Guyot

Yield per vine:

1 kg - 40 hl/ha

Production process:

Controlled mash fermentation for 2 weeks approximately, followed by malolactic fermentation. Gentle pigeage extracts colouring and flavouring agents from the skins.

Aging:

18 months in French barrique casks, followed by 12 months of bottle aging.

Alcohol: 14,5 %
Total acidity: 5,5 g/l
Residual sugar: 2,8 g/l