

# **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:

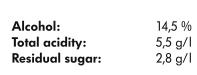
1 kg - 40 hl/ha

## **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.



MERLOT

RISERVA