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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg**MERLOT***TREVENEZIE**INDICAZIONE GEOGRAFICA TIPICA***Production area**Trevenezie.**Grape varieties**Merlot.**Vinification**Destemming and soft pressing of the grapes.Fermentation at a controlled temperature.**Refinement**In stainless steel vats and about 3 months in bottle.**wine analysis**Alcohol: 12% by Vol.Total acidity: about 5.50 g/l.**Sensory impressions**Intense ruby red colour. Full-bodied wine, fresh taste with hints of violet and bitter almond.**Serving information**16° C.**Dining accompaniment**Perfectly accompanied to red meat and seasoned cheeses.**Longevity**2 to 3 years. |  |