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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. |  |