



ANTICHELLO

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.

