

GARDA MERLOT D.O.C.

Variety: 100% Merlot.

Production zone: Garda; old vineyard of property planted in 1990 with personally selected vines. Located in Cattani estate at South side of Lake Garda. Sits at 190 m above sea level.

Soil: Morainic-calcareous. exposure from the East to West.

Harvest: Late, manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 70 q/Ha of grapes.

Harvest time: First decade of October.

Vinification: Maceration for 7/8 days at a controlled temperature between 28 and 30°C with frequent repressing of must over lees stainless steel tanks. Wine is drawn and fermentation concludes after about 10 days. Malolactic fermentation takes place in wood.

Maturation: Kept in Barriques made of oak from Allier of 20 hl capacity. Kept in the bottle for another 12 months before release.

Bottling: First decade of March.

Top: Natural cork.

Sensory characteristics: Intense ruby red color with intense reflections, at nose a diverse range of aromas, ranging from wildflowers to the berries, full-body, slightly tannic and persistent on the palate.

Serving temperature: 18/20° C.

Average life of Wine: Wine with good aging. Fabulous even after 7 years.

Food matches: Indicated for first traditional courses, risotto, ravioli with meat sauce, salami and cheeses, it matches well with pork and game.

Analytical data:

Alcohol: 13,5% vol.

Total acidity: 5,40 g/l.

Ph: 3,30.

Net dry extract: 36 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

