

Merlot

Rubicone PGI

A glass of Merlot is a walk through the woods. IT is an enveloping cloak of red fruits and earthy notes.



TASTING NOTES:

an intense ruby red colour. It presents itself on the nose with enveloping notes of red fruits, plum, cherry, blackcurrant and blueberry; may manifest subtle grassy hints. A harmonious, mellow flavour, with rich, juicy and fruity notes. Soft tannins and balanced acidity.

SERVING SUGGESTIONS:

A soft and harmonious wine which is perfect served with important, meat sauce based first courses or second courses featuring roasted, grilled meats or roast game.

VINIFICATION:

normally grapes ripen between the first and second week of September. Maceration takes place over a 7/10 day period at a controlled temperature of 25°C, followed by drawing off and racking on several occasions.

RIPENING/AGEING :

The wine is aged for approximately 8 months in steel tanks before bottling.

GRAPES: Merlot

DENOMINATION: Rubicone IGP

GROWING METHOD: guyot

MAXIMUM PRODUCTION: 9-11 tons/Ha

CHEMICAL CHARACTERISTICS:

Actual alcohol: 13- 14 % vol

Sugars: 0 - 4 g/l

Total acidity: 5.00 - 6.00 g/l

SERVING TEMPERATURE: 18°C

STORAGE: Store in a fresh and dry place away from heat and light sources

WINE LIST ENTRY:

Merlot Rubicone IGP - Branchini

SIZES: 750 ml

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