



AI PALAZZI



Merlot

MONOVARIETAL

DENOMINATION:	IGT Trevenezie
VARIETIES:	100% Merlot
HARVEST:	September - October
VINIFICATION AND MATURATION:	After standing on the skins, fermentation begins at a controlled temperature of 28°C. Maturation takes place in Slavonia oak for 24 months. Ages for 12 months in bottle before distribution.
ALCOHOL:	13% vol.
SERVING TEMPERATURE:	18 - 20°C

TASTING NOTES

Bright ruby red with garnet highlights. The nose distinguishes ripe strawberries, cherries, raspberries, redcurrants and blackcurrants, followed by hints of violet and lavender. The finish has a spicy touch, with refined vanilla, cinnamon and white chocolate. Elegant in the mouth, where the tannins are soft and embracing. Well-structured with good body, the fresh balsamic and mineral notes are fascinating and recall the spicy aromas perceived on the nose.

SERVING SUGGESTIONS

Ideal with roast meat, Treviso red chicory risotto, or a selection of hard cheeses.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013