

MRLT MERLOT



Grape variety: 100% Merlot
Altitude: 650/700 meters above sea level
Exposure: North-South
Vines per hectare: 4,500
Pruning method: spur cordon

Vinification and Ageing

Yield: 40 tons per hectare
Harvest: mid-September
Harvesting method: by hands, in boxes
Fermentation: temperature-controlled fermentation at 26°C max, for approximately 20 days, followed by post ferment maceration for 10 days
Ageing: 14 months in French oak barrels, during which the wine is racked twice
Bottling: the wine is released for sale 6 months after bottling

Tasting notes

Color: shiny purple red
Aroma: balsamic scents with hints of graphite, earth and green peppers
Palate: ample, profound, voluptuous, leading towards a succulent and persistent finish

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne