

BREGANZE DOC ROSSO



WINE:	100% Merlot
DENOMINATION:	BREGANZE Doc
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
TYPE:	dry

VINIFICATION: The grapes are placed in cassettes with extreme care and are left to dry for 15 days before being de-stemmed. The grape stalk is removed totally and they are pressed. The grapes are left to macerate for 11 days by plunging and frequent racking. A part of the fermentation takes place in stainless steel vats with the must, the other is fermented in barriques for a second passage of 6/12 months. Blended in the spring of the prior year, the wine does not endure an aggressive filtration, which sometimes creates light sediment in the bottle.

CHARACTERISTICS: Ruby red wine, rich and profound, produced from Merlot grapes. With a fragrance of small red ripe fruit, spices, coffee and vanilla. A full-bodied wine, dry, rich with sweet tannins giving it a long persistence. It is an ageing wine, ideally for 5 - 6 years. It matches particularly with grilled or braised red meat and mature cheese.

SERVING TEMPERATURE: 16°C.