Breganze DOC Rosso

Grapes	100% Merlot
Denomination	Breganze DOC
Provenance	Hills of Santa Lucia in Breganze
Soil	Volcanic soil hills
Type	Dry

Vinification
The grapes are placed in cassettes with extreme care and left to dry for 15 days before being de-stemmed. The grape stalks are completely removed and the grapes are pressed. They are left to macerate for 11 days with regular plunging and racking. Part of the fermentation takes place in stainless steel vats with the must, while the rest is fermented in barriques for a second period of 6–12 months. Blended in the spring of the previous year, the wine undergoes minimal filtration, which can sometimes result in light sediment in the bottle.

Characteristichs
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°

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