

TUSCAN MERLOT IGT (ORGANIC 2020)

YEAR	2020
NAME	Tuscan Merlot Igt
GRAPE VARIETES	Merlot
VINEYARD	Southern exposure, spurred cordon and Guyot
SOIL	Pliocenic, rich in shell
HARVEST PERIOD	September
YIELD/HA	45 hl/ha
VINIFICATION	Maceration for 7-10 days with frequent pumping over
FERMENTATION	At controlled temperature of 28° c maximum
MATURATION	In steel at controlled temperature
AGING	Steel and bottle
ALCOHOL	13,50% Vol
SERVING TEMPERATURE	18° c
SHELF LIFE	6-8 years
ORGANOLEPTIC PEATURES	Deep red color, soft, rotound and well-balaced with intense fruity notes of cassis and blackberries
SERVING SUGGESTIONS	First courses based on meat, red and wild game meat