

## Merlot Maremma Toscana I.G.T.

GRAPES:	Merlot
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100-150 m (330-495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a highish clay content
TRAINING SYSTEM:	Cordon Spur
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	16° - 18° C (61° - 64° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

### TECHNICAL INFORMATION

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine matures for a brief but important period in small oak barrels.

### TASTING NOTE

Deep ruby red in color, it offers an intense bouquet, richly reminiscent of fresh fruit and with a faint spicy note in the background. Its full-bodied, rounded fruit develops nicely on the palate, where it displays good length.

### SERVING SUGGESTIONS

Delicious with all types of meat, whether grilled or in gravy. Excellent also with moderately mature cheeses.

Merlot



Tenuta Sassoregale