

Line Special sizes

MAGNUM Merlot

Piave DOC

Grape variety	100% Merlot	Alcohol content	12,5% vol
Total acidity	5 g/l	Serve at	14-16°C
Vinification	The grapes are picked once they are completely mature in order to develop their phenol content to the full. The grapes are normally picked during the second half of September.		
Description	At the winery, fermentation takes place over the skins for 15 days in stainless steel winemakers, followed by a period of ageing in stainless steel tanks for a minimum of six months. Some of the wine remains in large barrels for five months. Bottled.		
Color	Ruby red.		
Bouquet	Hints of cherries, currants, blackberries, vanilla and white pepper.		
Taste	Fresh, with a smooth tannin and good persistence with fruity hints.		
Serving suggestions	A wine to enjoy throughout your meal. It goes well with cured meats and delicate white and red meats. Great to try with meat sauce.		
Bottle size	0.75 L, 1 L, 1.5 L		

