

Still wines line

Merlot

Piave DOC Stelvin

The grapes are harvested when fully ripe in order for maximum development of the phenolic component. In the winery, fermentation on the skins begins for 15 days in steel vats. This is followed by a minimum of 6 months' ageing in steel tanks. A part then rests in large casks for 5 months.

Product code	TMDP1	Grape variety	100% Merlot
Alcohol content	12,5% vol.	Total acidity	5,0 g/l
Serve at	14-16° C		
Vineyards	Combination of vineyards in the province of Treviso.		
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.		
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	0.75L, 1L, 1.5L		

