



VILLA MARTINA

MERLOT DOC COLLIO 2004

ORIGIN:

CORMONS, ITALY

BLEND INFORMATION:

100% MERLOT FROM OUR VINEYARDS.

SOIL: composed from marls and sandstones of Eocene origin.

VINIFICATION: Immediately upon arrival in the winery the grapes are de-stalking. There were two daily manual reassemblage with a complete reblending of the grape skins. The fermentation, it was always around 26°C, ideal for the proper colour and tannin content. After 10 days the wine was drawn and the skins were pressed. Aged in stainless steel vats.

SERVING SUGGESTIONS: Grilled red meats, boiled meats, stews of poultry and rabbit, roasts and medium aged cheeses.

TASTING NOTES: A distinctive sweet and gentle bouquet, with notes of plum jam, tobacco, hay, and coffee. The palate dry and smooth, sapid and harmonious, with fruit flavours of blackberry and plums. The meticulous vinification process has successfully extracted the varietal notes.

AGEING POTENCIAL: Ready for immediate enjoyment and for the next 5 years.

IDEAL SERVED AT :

18°C.

PRODUCTION:

24.000 BOTTLES

WINE ANALYSIS:

ALCOHOL 12,5%

RESIDUAL SUGAR 2,0G/L

ACIDITY 5,7 G/L

PH 3,47

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VILLA MARTINA sas di Specogna Luciana

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