

V VIAGGIO

MERLOT IGT DELLE VENEZIE 2015



HISTORY

Merlot originates from the Bordeaux wine region in south-western France and more specifically, the Gironde district, which is the area lying alongside the final stretch of the Garonne and Dordogne rivers.

Present in Trentino since 1870, it has developed considerably, especially in the hilly areas of the Vallagarina and Valle dei Laghi valleys. Used training methods are Guyot and the traditional Pergola trentina.

REGION

Trentino, Italy

VARIETAL

100% Merlot

VINEYARDS

Adige Valley and Vallagarina Valley

WINEMAKING

The grapes are harvested when they are fully ripe towards the end of September. Fermentation takes place at a temperature of 26-28 °C in small stainless steel tanks: the small size creates a greater contact surface area of solid parts with must and increases the extraction of highest quality polyphenols. The wine is then separated from the skins and left to develop in stainless steel tanks and in oak barrels.

VINTAGE

2015 was a year that will be remembered in the Trentino and Lombardy Regions as one of the warmest and driest ever. Perfect weather and extremely high temperatures persisted during the entire Summer, and the average temperature in July was 3°C higher than recorded over the previous ten years.

Our growers once more demonstrated their professional skill in carefully nurturing the vines during the preliminary period (leaf removal, thinning of the shoots and bunches), which was fundamental to the production of grapes of the highest quality.

The harvest began on the 16th of August with Pinot Grigio grapes in the early-ripening areas on the valley floor, and continued until the 10th of October when the later-ripening red grape varieties (Cabernet Sauvignon) were picked.

Overall, this year's grape harvest was of excellent quality. In particular, all varieties of red grapes benefited from the warm, dry summer

TASTING NOTES

The wine has a deep red color with ruby reflections.

The nose is reminiscent of small woodland fruits (blackberries and bilberries), with hints of jam. Full and harmonious on the palate, with good body and medium tannins.

TECHNICAL INFORMATION

Total Acidity: 5.0 g/l

Residual Sugar: 3 g/l

Alcohol: 12%