



MERLOT 2014



HISTORY

Wine produced from the Merlot grape introduced into Trentino at the end of the nineteenth century from the famous French wine region, Bordeaux. Merlot is now considered one of Trentino's typical red wines and has gained new popularity due to its structure, personality and the elegance it acquires with age.

REGION

Trentino DOC, Italy

VARIETAL

100% Merlot

VINEYARDS

The main production area is the Vallagarina valley with excellent sites in the foothills near Villalagarina, which form the heart of the Vivalis wine production area.

WINEMAKER

Mauro Baldessar

WINEMAKING

The grapes are vinified following the traditional method for red wine with an average period of maceration on the skins (9-10 days). The wine then spends a short time in stainless steel tanks, followed by moderate ageing in oak barrels and bottling.

VINTAGE

After a rather cold and rainy beginning, the 2014 vintage has benefitted of the warm and sunny months of September and early October. The optimal locations of the selected vineyards, combined with the low yield per hectare helped the winegrower to postpone the harvest until the grapes reached their full ripening: this occurred 15/20 days later than the usual average for the red grapes cultivated in the Vallagarina region.

TASTING NOTES

clean, pleasant, discreetly fruity; dry, exquisitely balanced palate, good structure and elegant body.

TECHNICAL INFORMATION

Total Acidity: 5.0 g/l

Residual Sugar: Dry

Alcohol: 12.5%