



MERLOT



TYPE OF VINE: Merlot

AREA OF PRODUCTION: Castello Roganzuolo 119m.s.l.m.

TERRAIN: Medium textured slightly clayey

GROWING METHOD: In rows with SYVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m to 4m x 6m

HARVESTING: Mid October

VINIFICATION: Maceration with skins for approximately 10 – 15 days, given 3 rotations daily, followed by gentle pressing and extraction of juices. It is left to finish alcoholic fermentation in stainless steel tanks. Malolactic conversion is conducted immediately after alcoholic fermentation. Following the fermentation processes the wine is left to rest with the noble lees in stainless steel tanks

CHARACTERISTICS: On the nose the aromas are typical of a young Merlot, fresh and vinous, red fruits hinting at mulberries, black cherries, then the classic vegetable note, but above all at least with this wine, a pleasant mineral hint. In the mouth it is warm, dry, with a good acidity the right tannic balance for this type of wine, and a good lasting finish. Finally, a well executed wine, with no exaggeration or unnecessary frills, a fresh wine destined for daily consumption.

MATCHING: A natural accompaniment to the typical, traditional country salamis and cold pork meats of the Veneto, but ideal also for pasta dishes, delicate meats or fresh to medium mature cheeses.

SERVING TEMPERATURE: 20 °C.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

Società Agricola S. S.

via Ferrovia 18, 31020 Castello Roganzuolo - San Fior (TV) Tel: 0438.400624 - Fax: 0438.405639 - e-mail: buffonq@tiscalinet.it