

# Merlot

**BOTTEGA  
· VINAI ·**

**WINE**  
Merlot

**COUNTRY**  
Italy

**REGION**  
Trentino

**APPELLATION**  
Trentino DOC

**GRAPE**  
Merlot with yields of 60 hl/ha.  
Hand-picked.

**VINEYARD**  
The best exposed hills in the Vallagarina valley and around Trento. The vineyards in the Vallagarina valley are located on fans formed by the sediment from ancient mountain streams and feature well-structured, easy draining limestone soils with a good clay content. On the hills around Trento the vineyards are sited on glacial or morainal terraces, featuring deep, easy draining soils with a high clay content. The climate in these areas is sub-continental, with cold winters, plenty of snow and hot summers with a good difference between day and night temperatures.

The Vallagarina benefits from the “Ora del Garda”, a pleasant breeze that blows up from Lake Garda during the afternoon.

**VINIFICATION**  
After crushing the must is fermented with the skins for approximately 12 – 14 days at a temperature which does not exceed 28°C, in stainless steel vats. The wine is then refined in oak barriques for 15 months. There follows a brief refining period in casks after which the wine is bottled.

**REFINEMENT**  
100% Barrique

**DESCRIPTION**  
It has an intense cherry red colour, with ruby reflections. The bouquet is complex, with highly concentrated notes of red fruits (plum, bilberry and raspberry), harmonising with the elegant notes of wood (vanilla). It has a full-bodied, generous flavour with great harmony and a lingering aftertaste, supported by the perfect quantity of sweet tannins.



## WINE STYLE



## ANALYSIS

Alcohol: 13,50 % vol.  
Total acidity: 4.6 g/l  
Residual sugar: dry



## SERVING SUGGESTION

Temperature: 16-18 °C  
Pairings: Traditional meat dishes of the Italian cuisine, game.



## SIZES AVAILABLE

75 cl



## NOTES

Gluten Free



## ALLERGENS

Sulphites