

## **TRENTINO DOC MERLOT**

### **BOTTEGA VINAI**

#### **General characteristics**

The vine originated from the south-west of France, in the Bordeaux area, where, together with Cabernet, it forms the basic mixture of grapes for some of the most prestigious wines of the Gironde. The first mention of Merlot dates back to the end of the 18<sup>th</sup> century and the first description of the Rendre to the mid-19<sup>th</sup> century. The variety spread from France to Trentino, where it found suitable growing conditions. This variety grows best in well-ventilated low hill areas with clayey-limestone soil and on a system of reinforced or Guyot cordons. Merlot is now well-established among the typical Trentino wines and it is a wine that has become increasingly popular for its structure, personality and elegant development.

#### **Production Area**

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.

#### **Grape Variety**

Obtained exclusively from Merlot vines with a yield of 55 hectolitres per hectare. This variety germinates early and suffers from any spring frosts. The bunch is of average size, alate and with a pyramid shape, tending towards loose. The grape is of average dimensions, slightly squashed, with a blue-black blush. The juice is colourless and sweet, with low acidity and an aftertaste of cherry and blackberry.

#### **Vinification and maturation**

The grapes are harvested when fully mature at the end of September, when an optimum phenolic ripeness has been reached. 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.

#### **Analytical Data**

Alcohol: 13,50 % vol.  
Total acidity: 4.6 g/l  
Sugar-free extract: 29 g/l  
Residual sugars: dry



**Organoleptic characteristics**

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.

**Matching with food:**

Traditional meat dishes of the Italian cuisine, game.

**Serving temperature:**

16-18 C°

**Allergens:**

Sulphites