



NOTTE A SAN MARTINO MERLOT BRESCIANO IGT

Classification: Merlot IGT

Variety: 100% Merlot

Provenance: Demesse Vecchie, Desenzano Del Garda (Brescia)

Yield/ha: 80 quintals/hectare

Vinification and maturing: manual harvesting into wooden boxes and drying in the loft, prolonged maceration, alcoholic fermentation via selected yeasts, complete malolactic fermentation.

Refinement: in French barriques for 24 months, then in steel tanks for several months and then left to rest in the bottle.

Alcohol content: 14.50%

Acidity: 5 g/l

Organoleptic characteristics: deep ruby red colour, ethereal and fascinating scent with ripe fruit, coffee tones, up to more intense chocolate sensations. It fascinates for its sumptuous texture that makes this velvet and elegant wine suitable for the best occasions.

Serve with: ideal wine for red meat dishes like braised beef, game and roast meats. Interesting meditation wine at the end of the meal, accompanied by hard paste, extremely seasoned cheeses.

