

# MERLOT PIAVE D.O.C.

**GRAPE:** Merlot, grown exclusively in our estate vineyards

## GROWING AREA CHARACTERISTICS

**LOCATION:** The Grave area on the left bank of the Piave river

**ELEVATION:** 50 metres

**ASPECT:** South

**SOIL PROFILE:** Predominantly clay.

**VINEYARD DENSITY:** 4,800 vines per hectare

**VINEYARD AGE:** 20 years

## HARVEST INFORMATION

**VINEYARD YIELD:** 100 quintals per hectare

**HARVEST PERIOD:** 15-25 September

**VINIFICATION:** after the grapes are de-stemmed and pressed, the must is fermented and the wine macerates about 10-12 days on the skins, after which it is drawn off and the pomace pressed. Upon conclusion of the malolactic fermentation (spontaneous), the wine is clarified and aged in 100hl oak ovals for 12-18 months.

**BOTTLE-AGEING:** 3-6 months

## TECHNICAL ANALYSIS

Alcohol: 12.5% vol.

Acidity: 5 g/l

pH: 3.7



## SENSORY PROFILE

*Deservedly known as one of the world's most fruit-driven wines, this distinctive Treviso interpretation of the variety stands out for the superb fusion of its smooth texture, classic to the Merlot grape, and the multi-layered complexity given it by ageing in oak, as well as for its fine structure, characteristic of the variety. It impresses the eye with a deep, near-opaque hue that ranges from intense ruby red to blue-black. That same concentration manifests itself on the nose, which offers smooth, well-(but not excessively) ripened wild red berry and cherry. A slight grassiness, a hallmark of the area's wines, has been nicely tamped down by ageing in large oak ovals, which imparts additional complexity and length. The tannins, likewise supple and well tucked-in, serve as an effective support for the acid and alcohol components, creating a well-proportioned balance whose final result is an utterly delicious wine that promises good cellarability. The ideal partner for this wine is red meat, although its supple fabric suits it admirably to light stewed or sauced dishes, say rabbit ragout, chicken fricassee, veal stew, and so forth; it also pairs well with medium-aged raw-milk cheeses. Finally, its highly attractive price-quality ratio and well-known versatility make this wine perfect for a high-quality wine-by-the-glass program.*

ON THE WINE LIST: Merlot Piave DOC - Az. Agr. Conte Collalto