



dedicato a
Vittorio

Production area: Bolgheri (LI).

Grape varieties: 100% Merlot

Training system: spurred cordon.

Harvest: from our historic vineyard Campo al Pero, the Merlot grapes are hand picked and selected and then brought to the winery ready for vinification.

Vinification: alcohol fermentation is done with selected yeasts at a controlled temperature and left in contact with the skins for about three weeks; malolactic fermentation takes place in barrique.

Ageing: after fermentation, the wine ages in small oak barrels for about 16 months and then completes the process with another 10 months in the bottle.

Characteristics: it has an intense ruby red color, while the nose has aromas of small black fruits and sweet spices. It has a balanced and elegant taste with a good persistence and good tannic endowment.

Food pairings: game, stewed tripe, grilled red meats and long-aged cheeses.

Service temperature: 18° C.

Ageing potential: 7 – 10 years.

Alcohol by Volume: 14,5%.

Available sizes: 0.75 lt, 1.5 lt.