



# Merlot

Merlot is a varietal belongs to the large family arrived from the Bordeaux region of France towards the end of 1800. It had a large widespread both in Friuli and in Veneto as well as throughout the country. In the collection of the Wine School of Conegliano we find it around 1880.

## Dati analitici

**Alcohol content:** 12,08 % vol

**Reducing sugars:** 12,50 g/l

**Fixed acidity:** 5,40 g/l

**Ph:** 3,38

**Total sulfur:** 130 mg/l

## Grappolo

Pyramid-shaped, winged with two clearly visible wings, moderately compact. Average length of about 15-20 cm. The berries are spherical with resistant skin of colour blue/black, with purple reflections, very pruinose. The pulp has a flavour slightly herbaceous, little fleshy, slightly acid, neutral and uncolored.

**VINEYARDS:** Ha 2,00

**VINESTOCKS PER HECTARE:** 2800 vines

**YEAR OF PLANTING:** 2007

**TRAINING SYSTEM:** sylvoz

**SOIL TYPE:** clayey of medium consistency

**VINTAGE:** mechanical harvest

**VINIFICATION:** de-stemming and crushing, fermentation with selected yeasts at a temperature of 26-28 ° C in steel fermenters with frequent pumping over for approximately 6 days. Racking and end of fermentation at 20-22 ° C, decanting and rest on fine lees until the time of filtration with tangential filter during the month of November. Stabilization 10 days at 0 ° C

**BOTTLED:** at Cantine Introvigne (TV)

## Il Vino

The Merlot IGT Veneto Ca' Bonetto is vinified in purity and is obtained from low productions of grapes per hectare, has an intense ruby red color when young, full, robust with low percentage of acidity and alcohol content making it balanced, full-bodied and harmonious. Characterized by a slightly herbaceous taste that recalls the fruits of the forest like raspberry and blackberry.

## Accostamenti Gastronomici

It can be matched with rice with mushrooms and others vegetables, roasts, fried and stews of red and white meats (poultry and rabbit) Serving temperature: 16 °C

