

1950\_2017  
Merlot IGT Veneto  
ORGANIC



VIGNATO

**Merlot IGT Veneto**

**Production area:** Gambellara (VI)

**Subarea:** Pianura

**Grape variety:** Merlot 100%

**Grape-Harvest:** the first days in September

**Vineyard:** the grapes come from the vineyard in area of Ronchi, average age of the vines is 60 years, median altitude 50 m, dark alluvial soil, deriving from volcanic rocks

**Training system:** Vicentine trellis

**Winemaking process:** in contact with the skins for 15 days with repeated and prolonged pressings

**Aging:** matures in its lees in stainless steel tanks for 7 months until bottling

**Colour:** ruby red with violet reflections

**Sensory Profile:** Bouquet: intense and delicate with hints of herbs. Taste: good structure and acidity, pleasing roundness and mineral quality

**Pairings:** ideal for the whole meal, preferably with marbled red meats

**Serving temperature:** 16-18°C



**TECHNICAL DATA**

**Alcohol:** 12,40 %

**Total acidity:** 5,7 g/l

**Sugar content:** 1,5 g/l

**Total sulphur dioxide:** 44 mg/l

**Free sulphur dioxide:** 24 mg/l

*Wines of nature*

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Gambellara (VI) - [www.davidevignato.it](http://www.davidevignato.it) - [info@davidevignato.it](mailto:info@davidevignato.it)