

VILLA VESCOVILE



MERLOT

Trentino DOC

Grape varieties

100% Merlot grapes, grown in vineyards located in the municipalities of Lavis and Gardolo

Production technique

The must - produced from the vinification of specially selected, very ripe grapes undergoes fermentation on the skins for between six and eight days at a temperature of 30°C. Once malolactic fermentation and the various racking stages are complete, the wine is aged for around 4 months in large barrels of high-quality oak.

Organoleptic characteristics

Color: intense ruby red.

Bouquet: clean, pleasant assertive, with a polished, characteristic grassiness.

Taste: balanced, smooth and well structured.

Winemaker's recommendations

A suitable accompaniment to soups, grilled meats and cheeses. Open at least one hour before serving at a temperature of 16/18 °C.

Alcohol content 12,5%

Rocca delle Macie