



PARCO DEL VENDA



MERLOT

# AZIENDA VITIVINICOLA PARCO DEL VENDA



## MERLOT I.G.T.

- NAME: Merlot i.g.t.
- GRAPE VARIETY: 100% Merlot
- PRODUCTION AREA: Vò
- YIELD PER HECTARE: 11000 kg/ha (4.9 tons/acre)
- ALTITUDE: 20 meters a.s.l.
- EXPOSURE: south
- SOIL: at the bottom of the hill, mixed ground composition
- VINE TRAINING SYSTEM: Guyot
- YEAR OF PLANTING: 2000
- HARVEST TIME: third decade of September
- PLANT DENSITY: 5000 grapevines per hectare (2023 per acre)
- VINIFICATION: Pressing and destemming of grapes. Fermentation in horizontal vinificators for four days at controlled temperature of 28°C.
- WINE FINING: vierin steel tubs for 4 months, helped by a process of macro-oxygenation for two days.
- PRODUCTION: 10000 bottles
- TASTING NOTES: This semi-sweet wine exhibits a bright ruby red colour, with notes of ripe red and black fruits on the nose, like currants, cranberries and blueberries. Vegetable and spicy, slightly balsamic hints on the palate. It is characterised by a soft taste, good richness of flavour and a warm sensation in the mouth. The ideal serving temperature is 18°C.

ALCOHOL: 13.0% vol.

RESIDUAL SUGAR: 8.0 - 10.0 g/l

TOTAL ACIDITY: 5.80 g/l

PH: 3,40

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