

## *Cicogna Merlot*



### **GRAPE**

Merlot 100%

### **PLACE OF ORIGIN**

Colli Berici, commune of Alonte: calcareous hills. Vineyards exposed to south/south-west from 150 to 180 metres above s.l.

### **WINE-MAKING**

For 10-12 days in tanks with controlled temperature of 25° - 28°.

### **RIPENING AND MELLOWING**

1 year in barrique; 6 months in bottle.

### **SOME HISTORY ABOUT THE GRAPE AND THE METHOD:**

2,4 Ha planted in 1989 in the cru "Cicogna" with 4100 plants per Ha.

### **TASTING COMMENTS**

Intense ruby-red, a full and fragrant bouquet with a delicate blackberry smell. The ripening in barriques gives to this wine its particular personality. Best serving temperature 18-20°.