



Merlot

Category: [City Line - red wines](#).

Ruby red in color with purple tinges. A rich aroma with hints of sour cherry and red berries, and a full flavor and body, with a wonderful harmony of taste and aromas and perfectly balanced tannins. Recommended with pasta dishes made with tomato and meat sauces as well as roasted and grilled meats. Best served at a temperature of 14°-16°C in glasses designed for young wines.

First year of production	2011
Varietal composition	Merlot
Exposure and altitude	Predominantly facing southeast
Soil composition	Predominantly volcanic and sedimentary soils
Cultivation system	Spurred cordon, over 3300 vines per hectare
Average age of productive vines	20 years
Yield per hectare	9000 Kg
Time of harvest	September
Maceration	In stainless steel tanks
Fermentation temperature	A controlled temperature of 25°C
Duration of fermentation	Two weeks
Malolactic fermentation	Completed
Mode and duration of ageing	At least two months in the bottle