



DOC Venezia Merlot



Growing area	Low hilly region
Grapes	Merlot
Soil	Land with morain origins, deep, clay - rich, heavy
Training system	Guyot
Harvest period	Last two September weeks
Vinification	The Grapes are crushed and destemmed then put into steel tanks to macerate in cool conditions for a couple of days, followed by a maceration with fermentation of 3-5 days
First fermentation	After the racking off, the wine keeps fermenting in steel barrels
Maturation	Refinement in steel
Alcohol	12,5% Vol
Total acidity	4,50 - 5,50 g/l
Appearance	Deep ruby red with emphatic purplish highlights
Bouquet	Intense vinous perfume. Scents of small red berry fruits
Palate	To the mouth it is dry, soft, rightly tannic, slightly herbal and grassy
Serving suggestion	A classic wine suited to all courses, but which best complements light meat dishes
Serving temperature	18 - 20 °C
Size	Bottle 0,75 lt

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