



Casalforte

MERLOT



TIPOLOGIA VINO	Red still wine
DENOMINAZIONE	I.G.T. Veneto
UVAGGIO	Merlot, altre uve
ALCOOL (%VOL)	13,5 %vol
ZUCCHERI RESIDUI	9 g/litro
ACIDITÀ TOTALE	5,6 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	18-20 °C
METODO DI PRODUZIONE	A part of the grapes is dried on the vine before the harvest begins, whereas another part is picked at maturation and dried under controlled conditions of temperature and humidity. The vinification takes place with the "technological tank" system where the grape skins and wine are continuously mixed by carbon dioxide force in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in big wooden casks for 12 months.
NOTE DI DEGUSTAZIONE	Casalforte Merlot shows intense scents of red fruits like blueberry and cherry, hints of chocolate and jam and pleasant spicy notes of clove and vanilla. The soft tannins of this wine are a perfect match for pasta with rich sauces, grilled red meats and mature cheeses.



LUCA MARONI
03/2021

92

VINTAGE: 2019



BERLINER
09/2020

GOLD

VINTAGE: 2018



ASIA WINE TROPHY
08/2019

GOLD

VINTAGE: 2017



INTERNATIONAL WINE & SPIRIT COMPETITION
06/2016

BRONZE

VINTAGE: 2014