

http://www.admiralimports.com/w_Fabiano_Merlot.html?section=Fabiano



FABIANO

MERLOT DELLE VENEZIE IGT

"RISTO LINE"

The color is bright ruby, limpid, with typical tonality of this vine. The wine shows the typical grassy sensation, of green peppers, of fruits like blackberry and plum.

At the mouth it is big, full-bodied, with soft, sweet and smooth tannins.

The end is nice to the palate, persistent and clean.

Vintage: 2010

Percentage of each type of grape:
100% Merlot

Vineyards these grapes come from:

The Venetian Region - North East of Italy

Weather conditions during

vintage: Sunny

Date grapes were picked: End of September.

Length and type of vinification: 6 days of maceration followed by 15 days of fermentation .

Number of days of fermentation: 20 days

Fermentation temperature: 18°-20° C

Alcohol: 11,95 % vol

Residual sugar: 6,00 grams/l

Total acidity: 5,35 grams/l

pH: 3,54

Particular characteristics of this wine:

Red in colour tending towards dark red, intense and slightly grassy bouquet with a dry, full and well-balanced taste.

To be served with: It is an ideal accompaniment to roast meats. Serve at room temperature.

www.fabiano.it

Prova no vôo para Roma em 06 de setembro de 2011.