



## Rosso della Rocca Merlot

*From the splendid Colli Asolani, an ethereal and characteristic Merlot, rich in notes of red fruit, hazelnut, almond, and coffee. It has excellent consistency, with a structured and complex profile. 10-12 days of maceration on the skins and 2 years of aging in large French oak barrels.*

<i>Colour:</i>	Intense ruby red with violet reflections
<i>Sensory notes taste and aroma:</i>	With notes of red fruit (sour cherry, cherry jam), hazelnut, almond, and coffee
<i>Pairings:</i>	Ideal for second courses based on meat
<i>Alcohol content:</i>	14% VOL
<i>Residual sugar:</i>	0,79 gr/l
<i>Acidity:</i>	4,84 gr/l
<i>Extract:</i>	26,7 gr/lt
<i>Serving Temperature:</i>	16-18°C
<i>Grape variety:</i>	Merlot 100%
<i>Training System:</i>	Double inverted with 3x1,5 planting layout
<i>Harvest Period:</i>	First decade of October
<i>Vinification:</i>	Maceration for 10-12 days on the skins. Aged in large French oak barrels for 2 years. 1 year of bottle aging
<i>Production Area:</i>	Castelcucco, Asolo
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 240 mm / A 325 mm / P 160 mm

