



## 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.*

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

