



MERLOT - I.G.T.

ORGANIC VEGAN RED WINE

The Merlot I.G.T. "Organic-Vegan" produced by 47 Anno Domini Estate is a symbolic wine of North-East Italy. The Merlot grapes from the Veneto Region stand out from those grown in the rest of the world: the sandy and limy mixed soil and the diurnal temperature variation gives the grapes a rich flavour with higher acidity levels. Although Merlot grapes are typically used in the blend of many wines, 47 Anno Domini estates is among the few to produce Merlot wine, using exclusively Merlot grapes.

In the last two decades, following the estate shift to sustainable and organic growing methods, they started producing the Merlot I.G.T. organic vegan. A healthy, balanced wine, naturally rich in nutrients. Not only is this wine unpolluted and beneficial when consumed, it is produced without any animal derived substances.

As a result of the growing method and the meticulous selection of grapes at harvest, the bottle yield per hectare is low, producing a low quantity of high quality bottles.

Thanks to its grapes high acidity and the malolactic secondary fermentation, this wine can be aged up to five years. and its bouquet will constantly evolve during this time. In the first two years. it reveals its freshness, spiciness, herbal and raspberries notes.





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Classification: I.G.T Marca Trevigiana.

Vinyard: 47 Anno Domini Estates

Production Area: Treviso countryside - near the Sile river - Italy

Grapes: Merlot

Yield: 140 Q/Ha

Vinification: The grapes are left to grow on the vine until they reach the perfect balance of polyphenolic and sugar concentration before harvesting. The grapes are then gently pressed, and fermented at 24 °C in temperature controlled stainless steel tanks. This ensures that the natural flavour characteristic of the grapes is maintained. During the fermentation process, pumping over is made daily using an automatic pump. Between the forth day and sixth day of fermentation the delestage process begins. Following this alcoholic fermentation, the enologist performs the racking and a natural pressing of the skins to extract the maximum level of wine concentration. The malolactic fermentation begins next in stainless steel tanks where the enologist performs the pumping over. The wine is then bottled and left to age for two months.

Alcohol: 12.5% Vol

Sugar: 6 g/L

Dry Extract: 28.40 g/L

Colour: Intense deep ruby red, with elegant nuances of garnet.

Bouquet: Intense, elegant, with nice hints of wild berries. Its perfumes then evolve in the glass revealing pepper and green pepper.

Flavour: A well balanced wine, dry, warm with a nice sweetness, contemporary Its tannins are velvety and fresh. A persistent, wine that invites to another sip.

Serving Suggestion: Best paired with grilled vegetables or vegan dishes, black olives, potatoes and spiced dishes.

Serving Temperature: 18 °C

Aging: 5 Years.

Result: A wine that brings you back to the Veneto Region. With its organic and vegan certification, this wine is perfect for those who follow a Vegan lifestyle, perfectly complimenting vegan dishes!