



## MERLOT- D.O.C.

ORGANIC RED WINE

The Dissegna Merlot is an organic wine with a great ability to age and still keep its original young flavours intact. The wine is very dry and highlights all the features of an ancient vine variety of the territory, which was imported from France. In the fertilization exclusively vegetable and animal compost is used in order to keep the Merlot's production organic. Although it is a complex wine, it can be easily matched with many dishes, being a very versatile and refined wine.

The best time to enjoy this wine begins at 2 months after bottling and lasts up to 24 months, during which the wine matures intensifying all the qualities of this healthy and genuinely organic product.





## MERLOT - D.O.C.

ORGANIC RED WINE

**Classification:** D.O.C. Venezia

**Vineyard:** Dissegna

**Production Area:** Annone Veneto - Veneto Region - Italy

**Grapes:** Merlot

**Yield:** 110 Q/Ha

**Vinification:** The harvest is performed in the early morning when the grapes are so soft they can be easily destemmed, and the vinification process is begun at a controlled temperature of 20 °C. The maceration last at least 7 days with a delicate fulling and frequent pumping. The wine matures in stainless steel tanks for 5 months, and for one month in bottle.

**Sugar:** 4.10 g/L

**Alcohol:** 12.5% Vol

**Dry Extract:** 26.0 g/L

**Colour:** Ruby red with violet nuances.

**Bouquet:** Intense and pleasing aroma, with hints of herbs, and macerated fruit, and red jam. Intense aromas of raspberry and spice.

**Flavour:** Strong and full-bodied, balanced and alcoholic.

**Serving Suggestion:** This wine has a perfect pairing with red meat or with boiled white meat. Especially suitable for savory risotto and ravioli.

**Serving Temperature:** 16-18 °C

**Aging:** 2 years.

**Result:** This wine is preserved very well, and even after a long time keeps its organic characteristics.