MERLOT ROSATO

CHARACTERISTICS

Merlot is a truly versatile varietal, offering fine rosés that are elegant, delicate and balanced.

The clear glass enhances the wine's brilliant rose colour. Its aroma is reminiscent of the grape from which it is produced – intense, characteristic, delicate and fruity, with notes of cherry.

In the mouth, the wine is delicate, velvety, balanced, dry and full-flavoured.

Makes an excellent aperitif if served at 8-10° C to heighten the delicacy and freshness.

As an accompaniment to meals, it goes well with raw ham antipastos and first courses such as vegetable soups, pasta and beans, fish soups, stewed fish and baked fish.

PROFILE CONTENTS

grape varieties	Merlot Indicazione Geografica Tipica (IGT)
year of planting	
, , , , , , , , , , , , , , , , , , , ,	gravelly silty sand/sand
	2.80 x 1.50 m
pruning	single curtain
yield/hectare	11 t
alcohol content	12,00 vol.%
residual sugar	7 g/l
acidity	5.40 g/l
ph	3.20

VINIFICATION

This rosé wine is produced from select, hand-picked Merlot grapes. The desired rose colour is obtained by separating the must from the skins immediately after pressing. This is followed by a long fermentation process at a controlled temperature of 14° C in stainless steel tanks. Once fermentation is complete, it is racked and left on the lees with regular batonage, giving the wine complexity and character before it is bottled.

Bottling is performed several times a year to ensure that the wine is always fresh and fruity.



BOTTLE TECHNICAL INFO

cl. 75 | natural cork



RACCOLTA DIFFERENZIATA. VERIFICA LE DISPOSIZIONI DEL TUO COMUNE. SEPARA LE COMPONENTI E CONFERISCILE IN MODO CORRETTO.

ONLINE DATA SHEET









fine wines since 1427 only organic wines since 1987 only vegetarian and vegan wines since 2007 no added sulphites wines since 2009 resistant varieties since 2015 wines with indigenous yeasts since 2017

experience matters



Azienda Agricola GIOL Viale della Repubblica 1/6 31020 San Polo di Piave Treviso - Italy Tel. +39.0422.855032 info@giolitalia.it

www.giolitalia.it