



## CANTINA D'ISERA

### Merlot

Trentino - DOC

The Merlot is a French-origin vine that has now been established for many years in Trentino too. Grown in the most sought-after areas at the foot of the hills, the Merlot Cantina d'Isera has a bold, ruby red colour. The nose is elegantly fruity with hints of ripe fruit suggesting plums. It is balanced on the palate with a good, persistent structure. Recommended with full-flavoured pasta and rice dishes, red and white meats, even where heavily spiced, and hard cheeses. Serve at 16-18°C, if possible after decanting.

**Vine:** Merlot

**Production area:** Hills in the municipality of Isera

**Exposure and altitude:** EAST, SOUTH-EAST, 200 - 250 metres above sea level

**Soil composition:** gravelly, limy, sandy-clay basaltic, deep, typical of the municipality of Isera

**Training system:** Trentino simple pergola – Guyot

**Plantation density:** 5,000 vines/hectare

**Vinification:** Manual harvest during the last ten days of September. Red vinification and fermentation at controlled temperatures in stainless steel tanks. Refinement in concrete vats tank before bottling.

