

25° ANNIVERSARY

Merlot Colli Berici Doc





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 Name	25° anniversary
Wine classification	Merlot Colli Berici Doc
Grapes variety	Merlot 100%
Product area	Lonigo, in the heart of the Colli Berici Doc area


Bottles produced 6000

-  **The vineyard**
Soil - clay free grain, with medium-high limestone contents
Exposure - South – South/East
Altitude - Hill, 150 mt above sea level
Planting density - 6.000 vines/ hectare
Training system - spur pruned short cordon
Nr of buds per plant - 8
Yield per hectare - 70 quintals
Cultivation - spare fertilization, shoots trimming and thinning out of exceeding grapes

-  **Harvest period and method**
Mid of September, hand-picking in crates
Vinification
Brief description: after grapes are crushed and de-stemmed, they remain for 12 days on their skins in 50Hl open vats, the cap is punched 6 times a day.
Fermentation equipment - stainless steel tanks
Fermentation temperature - 26° - 32° C
Maceration period - 12 days
Fermentation period - 15 days
Maturation period - 18 months in oak barrels Allier, Never, Limousin and Tronçais.
Refined in bottles for 10 months
Bottling period - April-May, in the second year after harvesting

-  **Description**
Intense ruby red color.
Varietal aroma of ripe red fruit, black cherry, plum, with pleasant hints of chocolate, leather and licorice. Characterized by balsamic notes and light spiciness.
Soft, enveloping flavor, with a wealth of elegant and well-defined tannins.
Ageing potential
15-20 years

-  **Food coupling**
Game and various structured red meat dishes.
With some typical dishes ...
Stewed venison, baked woodcocks, spit-roasted torresani, polenta and little birds, capon, polenta and donkey, florentine.

-  **Service temperature**
Temperature -16°-18°C.; uncork 1 hour before serving

-  **Sizes available**



0,75 lt



1,5 lt

-  **AWARDS**

Gambero Rosso: three glasses 

Yearbook of the best Italian wines of Luca Maroni: 95 pt



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