

## CARLOTTO MERLOT COLLI EUGANEI D.O.C.

This is the most widely drunk and best loved wine in the Veneto, and was so long before it found international fame.

**GRAPES:** Merlot.

**CULTIVATION METHOD:** trained cordon

**AVERAGE PRODUCTION:** 7000 kg/ha

**WINE-MAKING:** Mashing of the grapes for about 10 -15 days.

**AGEING:** 12 months in barriques.

**CELLARING:** Minimum 6 months at the winery before release.

**ALCOHOL CONTENT:** 13 % vol

**TOTAL ACIDITY:** 5,00 to 5,20 g/l

**SOIL:** medium texture with trachyte outcrop

**EXPOSURE :** South

**ALTITUDE:** from 20 to 120 m

**VINES PER HA:** 4.800



### CHARACTERISTICS

**COLOUR:** Full, ruby red.

**AROMA:** Very forceful and refined with hints of red berries and sour cherry. Lingers even after the glass is empty.

**TASTE:** Its refined fabric is silky smooth.

### SERVING SUGGESTIONS

This wine is a splendid accompaniment to meat second courses. Excellent with courtyard animals, such as poultry.