

# **NO ADDED SULPHITES MERLOT IGT VENETO**

Merlot grapes - Veneto region



#### WINEMAKER'S NOTES:

Classic red vinification without the addition of sulfur dioxide. The healthiest Merlot grapes are selected. Fermentation is activated with selected low sulfur dioxide-producing yeasts and takes place with the skins at a temperature of 25 °C for a week. Subsequently the wine is filtered in a sterile way and stored in tanks at a controlled temperature to avoid possible oxidation.

# **WINE CHEMISTRY:**

ABV: 12% vol.

Residual sugar: around 3 gr/lt

# **ORGANOLEPTIC NOTES:**

Dark red color tending to purplish.

Full-bodied, full-bodied bouquet with delicate hints of red berry fruit.

Velvety, soft and harmonious wine, rightly tannic.

## SOMMELIER'S NOTES:

Serving temperature: to be served at 16°-18°C.

Food pairing: ideal with any dish of Mediterranean cuisine. It is the wine to have on the table every day.

#### SIZES AVAILABLE:

750 ml.

## **ADDITIONAL NOTES:**

The entire line of no added sulphites wines is dressed in a recycled paper label made with 15% of the pomace of the winery's grapes and whose remaining paper contains 40% post-consumer recycled fiber and 45% of virgin cellulose. The dragonfly is the testimonial of this line.

