

le Carline®

VINI NATURALMENTE BIOLOGICI

**MERLOT DOC
LISON PRAMAGGIORE
without added sulphites**

GRAPES

Merlot

AREA

Lison Pramaggiore

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature take place into steel vats.

MATURING

- Malolactic fermentation;
- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats in oxygen is the fruit of the single fermentation of the grape juice without addition of any

SENSORIAL FEATURE

Wine with excellent structure, full-bodied, robust, rich ruby red colour tending to bouquet, slightly grassy with notes of raspberries. Justly tannic, well orchestrated and smooth.

GASTRONOMIC MATCHES

It should be served with roast, fried and stewed dishes, white or red meats, or excellent with fried fish if drunk very young.

SERVING TEMPERATURE

Served at 18° C. As the product has no sulphites we suggest to use it up by two

ANALYSIS

Alcohol content: 12% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,2 g/l

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles

