



TENUTA DEL GIAJ

VINI NATURALMENTE **BIOLOGICI**

MERLOT DOC LISON PRAMAGGIORE without added sulphites

GRAPES

Merlot

AREA

Lison Pramaggiore

FERMENTATION

The grapes are carefully cleaned; then follows the dynamic skin maceration exploiting the fermentation gases and traditional punching down. Controlled temperature fermentation take place into steel vats.

MATURING

Malolactic fermentation, leaving the product exposed for few months to its fine activated lees. Clarification takes place into steel vats. Conservation happens in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive.

SENSORIAL FEATURE

Wine with excellent structure, full-bodied, robust, rich ruby red colour tending to garnet. Intense winy bouquet, slightly grassy, 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 conserved meats. It is 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 days after uncorking.

ANALYSIS

Alcohol content: 12% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,2 g/l

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles



Agricoltura Italia

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