

FAMIGLIA OLIVINI®

VIGNAIUOLI DAL 1970



NOTTE A SAN MARTINO

Wine obtained exclusively from the selection of Merlot grapes aged in wooden boxes. After an accurate vinification technique, the refinement process follows in French durmast wood for over 18 months. Wine with great longevity and strong identity. Deep ruby red colour, ethereal and fascinating scent with ripe fruit, coffee tones, up to more intense chocolate sensations. It fascinates for its sumptuous texture that makes this velvety and elegant wine suitable for the best occasions.

Combinations: Ideal wine for red meat dishes like braised beef, game and roast meats. Interesting meditation wine at the end of the meal, accompanied by hard paste, extremely seasoned cheeses.

Technical data

Wine name: Notte a San Martino.

Denomination of origin: Benaco Bresciano rosso IGT Merlot.

Grape variety: Pure Merlot.

Yield per hectare: 80 quintals

Winemaking: Manual harvesting into wooden boxes and drying in the loft, prolonged maceration, alcoholic fermentation via selected yeasts, complete malo-lactic fermentation.

Refinement: In French barriques for 24 months, then in steel tanks for several months and then left to rest in the bottle.

Chemical analysis: Alcoholic strength 14% by volume; Total acidity 5,0 g/l; Residual sugars 3,0 g/l

Organoleptic analysis: Very intense red colour, ethereal bouquet of ripe fruit, coffee and chocolate, very recognisable, velvety taste.