



## **Merlot – Villa San Martino**

**CLASSIFICATION:**

**I.G.T.**

**PRODUCTION AREA:**

**Trevenezie**

**PRODUCER/BOTTLER:**

**Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**

**Merlot**

**BUNCH:**

*Pyramidal, winged, medium sized, compact*

**GERMINATION:**

*April*

**FLORESCENCE:**

*The middle of June*

**RIPENING:**

*At the end of September*

**VINIFICATION/FERMENTATION:**

*Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.*

**STYLE:**

**Dry**

**DESCRIPTION:**

*Vinous, full-bodied and smooth*

**GASTRONOMIC PAIRING:**

*Roasted meats and casseroles of rabbit, game, etc.*

**SERVING TEMPERATURE:**

**18° C**

**CONTENT:**

**Bottle 0,75 lt.**

**AGEING:**

**2 - 3 years**

**TECHNICAL ANALYSIS:**

**Alcohol: 12,00 %vol**

**Contains sulphites**

**Cantina di Bertiole S.P.A.**  
**Via Madonna, 27**  
**33032 Bertiole (Ud)**  
**Tel. 0432/917434**  
**Fax 0432/917768**  
**info@cabert.it – www.cabert.it**