



DOLCE VITAE MERLOT D.O.C. Lombardy, Italy



13.5% 750mL ALC/VOL BOTTLE SIZE

Appellation

Lombardy

Vinification

Traditional red wine making process. 15 days of maceration under controlled temperatures, with frequent rotation (pump-over/punch-down).

Aging process

Aged in oak barrels for 6-10 months.

Tasting notes

Color: Deep ruby red with orange reflections.

Nose: Scents of berries with notes of chocolate, liquorice, spices and vanilla.

Palate: Soft, full-bodied, persistent in the

mouth.



Merlot



Aged in Oak 6 months



Serving recommendations

19° C

Food pairings

Hearty dishes, game and red meats, aged cheeses.