



Isola Delle Falcole

IGT TOSCANA 2018 - MERLOT

An Extraordinary micro-zone between Panzano and Montefioralle is the birthplace of our wines : fruit of meticulously selected grapes from our naturally cultivated vineyards , boasting a full southern exposure of elevations between 400 and 520 meters above sea level.

Our Merlot Cru is 100% Merlot grapes, naturally fermented and aged for 18 months in French barriques and 8 months of bottle.

Name : IGT Merlot

Production Area : Panzano

Altitude : from 400 to 520 meters a.s.l.

Type of Soil : Clayey , Calcareous with Shale and fossil fragments

Exposure : South , South/East

Training System : Unilateral Cordon Spur

Grape Variety : 100% Merlot;

Grape Yeild per Plant : 500 grams

Vinification : Fermantation in Stainless Steel @ control temperature ;

Maceration : 12/15 days 26/28 °

Ageing : 18 months French Barriques ,;

Refinement in Bottle : 8 months ;

Bottle Produced : 1300