

Vera Merlot



Monferrato Rosso

Denominazione d'origine controllata e garantita

<i>Village</i>	Castel Boglione (AT) Italia
<i>Grape Variety</i>	100 % Merlot
<i>Exposure</i>	Noth-East.
<i>Altitude</i>	240 m above sea level
<i>Training System</i>	low guyot with 5.500 vines per hectare.
<i>Soil</i>	medium consistency with a tendency towards lime, with widespread surface marl.
<i>Climate</i>	Mediterranean with the occasional continental current, especially in winter. From spring to autumn, the daily presence of the south wind, known as the "Marin" is important as it increases the difference between diurnal and nocturnal temperatures
<i>Year Planted</i>	2009
<i>Harvest</i>	by hand into small crates
<i>Grape-yield Per Hectare</i>	9 tons
<i>Vinification</i>	stemming and crushing, cold maceration prior to fermentation (12-13°C) for 4 days. This is followed by heating to 27°C for one day and fermentation at 24°C for one week. Alcoholic fermentation is completed in steel where the wine undergoes malolactic fermentation too.
<i>Filtering</i>	Diatomaceous earth
<i>Minimum Bottle Maturing</i>	1 month
<i>Vera Merlot 2011 Oenological Characteristics:</i>	<ul style="list-style-type: none">• Alcohol content 14.40% vol• Total acidity 5,50 g/l• pH 3,65• SO₂ 32 mg/l total 33 mg/l free at the bottling time• Dry extract 32.00 g/l
<i>Serving Suggestions</i>	Serving fresh from the figider (10-12°C) with fresh summer salades, pasta dishes, light meats and freshe cheeses.
<i>Drinking Period</i>	at least 10 years
<i>Commercial Presentation</i>	Six 750 ml. bottles with screw-cork in a cardboard case.

