



GRAPPOLO D'ORO

DOC Trasimeno Merlot - Riserva

Produced exclusively with Merlot grapes fully ripe intense ruby color and an elegant aroma of berries. Down about a year in French barriques, before going to refinement in the bottle; great structure, roundness and persistence.

TECHNICAL INFORMATION

GRAPES: Merlot

YEAR: 2022

SITE: argilloso

ALTITUDE: 250 m slm

EXHIBITION: south-east

TRAINING SYSTEM : spurred cordon

GRAPE YIELD: 5000 Kg Max

HARVEST: manual, september

WINE: in oak barrels, before aging in barriques for 12 months

COLOR: intense ruby red

PERFUME: ripe red fruit, blackcurrant syrup

TASTE: great structure, full, round and persistent

ALCOOL: 15,0 %

SERVING TEMPERATURE: 18°

MATCHING: braised, grilled meats, aged cheeses

Bottle 0,75 l