

Garda DOC **MERLOT - Liù**

AREA OF PRODUCTION: Moraine small hills south of lake Garda,
town of Cavriana, Loc. Campagnolo.

TYPE OF TERRAIN : Moreine, sandy-pebbly, slightly calcareous.

HEIGHT s.l.m. : 100-130 m. SHAPE OF FOSTERING: Spur cordon.

GRAPEVINE AGE: 5-20 years old, hectare yield 50 q.

VINE VARIETY: Merlot 100%

HARVEST: Manual in crates in late september - october.

VINIFICATION: Selection of the best bunches and over-ripening of the
grapes. Submerged cap fermentation for about 10 days
followed maceration for about 2 weeks. After racking
follows the natural malolactic fermentation.

Refinement of 12 months in French oak barrels.

BOTTLING: In the second year following the harvest,

Commercialization 12 months after refinement in the bottle.

ANALYTIC DATA: Alcohol : 14 % vol. Total extract : 36 g/l

Total acidity : 5,7 – 5,8 g/l pH : 3,60-3,65

Sugar residual : About 3,5 g/l

COLOUR: Brillant ruby red.

AROMA: Delicate with aroma of ripe red fruits, notes of jam and
gradeable hints of cocoa and licorice.

TASTE: Broad and enveloping with soft and well-balanced tanninis.

Pleasant freshness and long persistence.

