

“Il David” Merlot del Veneto I.G.T.



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| Type of soil | Rich in skeletal material, typical of the Morainic Hills. |
| Grape variety | Merlot |
| Harvest | October |
| Yield per Hectare | 60 HL |
| Vinification | Fermentation on the skins at a controlled temperature. Ageing for 24 months in mid-sized cask and 6 months in the bottle. |
| Country of origin | Produced and bottled in Italy |
| Colour | Intense ruby red. |
| Aroma | Spicy scent with hints of tobacco and undergrowth. |
| Tasting notes | Rounded, velvety and lingering. |
| Serving suggestion | Grilled meat, game, mature cheeses. |
| Serving temperature | 18°C |
| Alcohol by volume | 13,5% vol. |
| Italian environmental labelling | VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE |
| Nutritional values | Under preparation Contains sulphites |