

## Merlot IGP

**Grape Variety:** Merlot

**Alcohol Content:** 14.5%

**Region:** Puglia

**Producer:** Amastuola

### Vinification

The grapes are harvested during the night. The grapes are de-stemmed and softly pressed, then through a heat-exchanger system, the must is cooled and sent to the fermenters of a maximum capacity of 300HI, with equal height and diameter. The fermentation takes place with maceration at controlled temperature for about 3 weeks with frequent repassings of the must over the grape dregs. At the moment of the racking the fermented must is sent via stainless steel pipeline to a vacuum soft press, all this is done in absolute absence of oxygen

### Tasting Characteristics

Ruby red, intense and bright Aroma: Expressions of black berries and herbaceous nuances, with delicate spicy and balsamic hints Flavour: Warm and fruity entrance, that then leaves space to a balanced and well expressed acid vein supported by a fine tannic texture. The aromatic closure completes the fruity herbaceous profile with intriguing chocolaty tones.

