



corte
Figaretto



Merlot IGT

Territory

Vineyard Le More

Merlot, vineyards in Valpantena between Poiano and Quinto in vicinity Figaretto Vineyards located on a hills area with south exposure. Soils are clayey and strongly calcareous. Gujot training system with 4500 vines per hectare

Winemaking and aging

Harvest By hand in wooden case in the second September decade

Winemaking Grapes are set out on mats to dry for 20 days with a loss of weight of 15%. Mashed grapes fall in small 50 hl inox steel tanks. During fermentation daily pumping over and delestage. Controlled temperature 20°C

Maturation 18 months in french oak barrels and 3 months in bottles

Tasting Notes

Dark ruby red with pleasant notes of red mature fruits and a bit herbaceous, that reminds to pomegranate and leather smell. Full-bodied, enveloping and soft. Elegant and with long persistence. The taste is soft and dry and offers delicate and elegant spicy and underwood smells with great persistence

Food matching Ideal with boiled meat

Alcohol content 15,5% Vol.

Serving temperature 16-18°C