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CAIL

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2018

RISERVA

MERLOT VENEZIA DOC

# **DEDICATO 2018**

### Variety:

Merlot vinified in purity.

In order to obtain a better quality the yield of grapes per hectare has been brought to 60/70 quintals, obtaining lastly 60-65% of wines.

### **Production area:**

Stony soil along the river Piave, between Conegliano and Treviso.

## Winemaking:

"In Red": the must remains in contact with the skins for a period about 15/20 days and after that it will be refined into the barrique. A part of the grapes undergoes first to a withering and after will be pressed and let fermented inside small wooden barrels.

## Ageing:

The product undergoes to a further refinement into 225 and 500 litters wooden barrels for a period of about 24 months. After a strict analytical control and after having obtained the DOC Venezia Riserva proper denomination by the responsable body the win is finally bottled and will lay for further 12 months.

## **Tasting notes:**

Ruby red intense colour, ripe red fruits scent, blue raspberry, prune, vanilla and roasting. The flavor presents itself elegant, structured, with a harmonious and persistent finish.

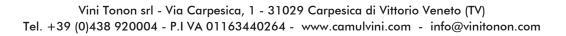
### **Food pairing:**

Particularly suitable with first dishes characterized by strong sauces, grilled and roasted meats, game and aged cheeses. Perfect as meditation wine.

#### Serving temperature: 18-20 °C.

We suggest opening the bottle at least half an hour before drinking or pouring it in a decanter.

Alcohol content: 14,50% vol. Total acidity: 5,70 g/l Sugar: 5 g/l



(%)