



MERLOT TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA

DESCRIPTION

This intense red wine is the result of strict grape selection in the finest vineyards of the Veneto and of Friuli.

WINEMAKING

Red vinification with maceration of the skins, frequent pressings and thermally-controlled fermentation. Malolactic fermentation and stocking in stainless steel tanks.

WINEMAKER'S NOTES

Intense red wine, It displays inviting scents of blackcurrants with hints of plums and herbaceous notes. On the palate it has particularly rounded fruit, underpinned by velvety tannins and with great length and persistence.

FOOD PAIRING

It is suitable for savoury pasta dishes, red meat and fresh cheeses. To be served at 16 °C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area
Veneto and Friuli

Alcohol
12%

Grapes/Blend
Merlot 100%

PH
3.10

Total acidity
5.45 g/l

Harvesting Period
Mid September

Residual Sugar
6.60 g/l