



## MERLOT

### CHARACTERISTICS

**TYPE:** Still

**COLOUR:** Red

**DESIGNATION:** MERLOT IGT VENETO

**SENSATIONS:** Deep ruby red colour with glints of garnet. The aroma is intense and balmy, reminiscent of blackcurrant and violet with a hint of pepper. The flavour is velvety, full, and pleasantly tannic.

**CULTIVATION:** The vines are grown using the Guyot system, with a growing density of 4,000 plants per hectare.

**WINEMAKING PROCESS:** The grapes are steeped for 2 weeks in steel tanks. Upon racking, the wine is directly poured into oak barrels and left to rest for at least 10 months before bottling.

**AVERAGE YIELD:** 80 q/HA

**DEGREE:** 13,5%

**PAIRINGS:** The wine is excellent served with red meat and game.

**SERVING TEMPERATURE:** 18-20°C

**CONTENT:** 0,75 LT



18-20 °C



*dal 1950, vini per passione*

**RIGONI**  
**VITTORINO**

