



MERLOT

CHARACTERISTICS

TYPE: Still

COLOUR: Red

DESIGNATION: MERLOT IGT VENETO

SENSATIONS: The colour is a ruby red with garnet highlights. The aroma recalls the undergrowth and cherry. The wine features a velvety, full and pleasantly degreasing taste.

CULTIVATION: The vines are grown using the Sylvoz system, with a growing density of 3,500 plants per hectare.

WINEMAKING PROCESS: The grapes are left to steep for 8-10 days in steel tanks at a strictly controlled temperature. During this time, they undergo pumping-over and punching-down cycles in alternation.

AVERAGE YIELD: 120 q/HA

DEGREE: 12%

PAIRINGS: It is the classic wine for an entire meal and pairs excellently with all kinds of meat and oily fish, such as trout, sturgeon and feel.

SERVING TEMPERATURE: 18-20°C

CONTENT: 0,75 LT



18-20 °C



dal 1950, vini per passione

RIGONI
VITTORINO

