GIACOMO
SALMASO

COLLI EUGANEI MERLOT DOC

GRAPE VARIETY USED

Merlot

PRODUCTION ZONE

Regional Park of
the Euganean Hills

ALCOHOL CONTENT

12.5 to 13 % by vol.,
depending on vintage

SERVING TEMPERATURE

16 to 18 °C

Training System

Spur pruning

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days. Aged in concrete barrels for 6 to 7 months.

Description

Merlot is ruby red with nuances of colour tending towards purple. On the nose, fruity notes of small red berries such as blueberry and cherry go hand in hand with floral notes of violet. On the palate it is warm, harmonious, round and velvety, and reveals a good body.

Pairings

Its extremely versatile nature makes it this wine for the whole meal. Well worth paring with salamis, risottos and tagliatelle with meat sauces, and with roasts and grilled meats.

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