



GIACOMO
SALMASO

COLLI EUGANEI MERLOT DOC "TERRÆ PACIS"



GRAPE VARIETY USED

Merlot
(selected from our most prized parcels, a vine with medium-sized, pentagonal leaves producing pyramid-shaped bunches of mid-sized blue-black grapes with a moderately thick skin and a marked pruinescence)



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

13.5% by vol.



SERVING TEMPERATURE

18 to 20 °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 approximately one year.

Description

100% Merlot with stunning purplish tones and a generous body. Upon pouring, the nose opens with fragrances of Marasca cherry and ripe red berries, accompanied by spiced aromas of black pepper and balsam notes. On the palate it is dry, pleasantly fresh and sapid, and persistent, with a warm, full-bodied and soft taste. A wine exuding elegance in both fragrance and structure.

Pairings

Best paired with braised meats, game and aged cheeses.

Azienda Agricola Giacomo Salmaso

Via Granze Destra 34 - Montegrotto Terme (35036), Padova (IT)
phone: 049 794 124 - email: info@vinisalmaso.it - website: www.vinisalmaso.it
VAT 03957910288