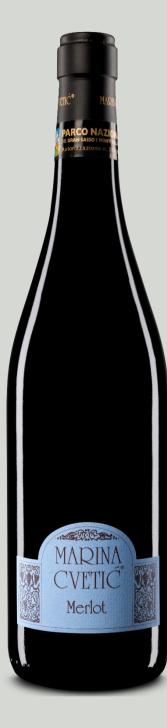
Marina Cvetic **Merlot IGT Terre Aquilane**



Technical Sheet

Name

Merlot IGT Terre Aquilane Marina Cvetic Alcoholic strength 14,5%

Grapes Merlot 100%

First year of production 2006

Vineyard location and altitude Ofena, 500 m. a.s.l.

Vineyard exposure South/East

Vineyard soil type calcareous medium texture **Training system** Guyot

Planting density 6.500 plants per hectare

Yeld per hectare 60 q.t

Age of vines 20 years

Harvest time end of September

Vinification

Vinification in stainless steel at 24-26°C. This is followed by aging during which it stays 12 months in French oak barriques. Then bottling with aging in bottle.

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature 14°-16°C

Tasting Notes

Limpid with intense ruby red color with shades of garnet. Intense, complex and full bouquet. Wild red fruit, tomato leave, spices, licorice, leather.

Food Pairings

Lamb, barbecued meats, aged cheese