

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

Yield 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