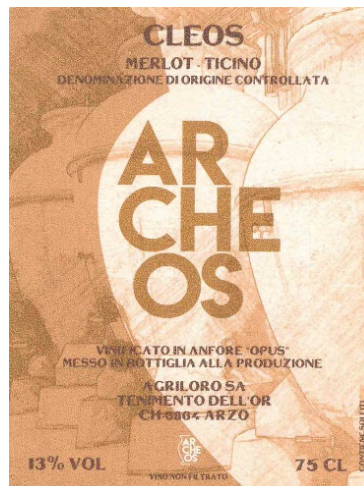


Linea Anfore

Cleos

Merlot -Ticino
Denominazione di origine Controllata



<i>Production area</i>	<i>“Tenimento la Prella” located in Genestrerio</i>
<i>Grape varieties</i>	<i>Merlot</i>
<i>Colour</i>	<i>Bright ruby red with good intensity.</i>
<i>Perfume</i>	<i>The nose is particularly fruity, of excellent intensity and persistence, Merlot is very typical with its fragrance and hints of berries.</i>
<i>Flavour</i>	<i>The palate reflects the scent considerably with its breadth and aromatic fragrance. Its structure is good and supported by a good acidity. It is an elegant, harmonious wine with good tannicity and a particularly long finish.</i>
<i>Aging</i>	<i>Over 8 years</i>
<i>Alcohol content</i>	<i>13.0 Vol.%</i>
<i>Vinification</i>	<i>Its grapes were harvested by hand and vinified in 1'700 litre Cocciopesto amphora. After a fermentation lasting 8 days, the wine remained in maceration for another three weeks. The pomace underwent regular manual pressing throughout this period. After racking and soft pressing, ageing continued in the same amphora for 10 months in the presence of its own sediment (fine lees). The wine did not undergo any filtration process.</i>
<i>Gastronomic combination</i>	<i>Red meat, feathered game, noble poultry, typical dishes of the Ticinese cuisine and cheeses from our well matured mountain pastures.</i>