

## Merlot Riserva dell'Ör

*Ticino*

*Denominazione di Origine Controllata*



<b><i>Production area</i></b>	<i>Tenimento dell'Ör in Arzo</i>
<b><i>Grape varieties</i></b>	<i>Merlot 100 %</i>
<b><i>Colour</i></b>	<i>Intense ruby red with violet reflections</i>
<b><i>Perfume</i></b>	<i>Austero, intenso, persistente, con un'ottima complessità ed eleganza.</i>
<b><i>Flavour</i></b>	<i>Austere, intense, persistent, with excellent complexity and elegance.</i>
<b><i>Aging</i></b>	<i>Over 10 anni</i>
<b><i>Alcoholic content</i></b>	<i>13 Vol. %</i>
<b><i>Vinification</i></b>	<i>Long maceration in oak vats. Malolactic fermentation and further aging for over 20 months in French oak barriques, 50% new and the remaining 50% second wine.</i>
<b><i>Service</i></b>	<i>It is advisable to serve at 18° C.</i>
<b><i>Gastronomic combination</i></b>	<i>Main dishes, red and wild meat and cheese.</i>