

DeCanal



Merlot
Vino d'Italia



REGION

Veneto

VARIETY

100% Merlot

Harvest: The grapes are de-stemmed, then very gently crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation to obtain optimum color extraction and soft tannins. There is a total of 15 days skin contact before racking.

Fermentation: Specially selected yeasts are added in order to start the fermentation which is temperature controlled at 26°C (78°F) for 12 days. After racking the wine is inoculated with bacteria to induce malolactic fermentation.

TASTING NOTES

Soft and fragrant with a ripe berry nose, this wine is medium-bodied, with a smooth, clean, lingering fruit finish.

FOOD PAIRINGS

An excellent accompaniment to meat, pasta, poultry or light dishes.