

Merlot

“Poderi”

Our historic estates 'la Bicana', 'il Bassonet', 'le Gerette', 'San Giorgio' and 'Zanchetta' still provide us with the grapes from which we make fresh, fruity and well-balanced wines. The rows of vines depicted on the labels are a reminder of these lands that have been cultivated with dedication and great satisfaction for so many generations.

Characteristics

Merlot has always been one of the most popular wines throughout the world due to its roundness and versatility, as it can be used pure, current or aged or blended with other wines to improve their balance. Its ruby red colour is not particularly deep, revealing its nature as an easy-going wine ideal for everyday drinking with food. Its nose shows very delicate floral notes, which combine nicely with aromas of fresh berry fruit and wild cherry. The well-orchestrated, balanced and slightly tannic palate boasts an attractive plush finish. Serve at 15-18°C to enhance its freshness. An excellent wine to accompany pasta with meat sauce, meat-filled crepes, egg pasta, lean meats (preferably white) and light starters. Perfect with pork (e.g. sweet and sour), sausages and cooked charcuterie products (mortadella, soppressa Veneta, etc.) and with fresh soft or pasta filata cheeses.

Profile Contents

grape varieties	Merlot
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2002
soil	gravelly silty sand/sand
vine spacing	2.80 x 1.50 m
pruning	single curtain
yield/hectare	11 t
alcohol content	12.50 vol.%
residual sugar	4 g/l
acidity	5.60 g/l
ph	3.40

Vinification

Mechanical harvest at optimum technological and phenolic ripeness, crushing-destemming, addition of cultured yeasts. Maceration for 6-7 days followed by drawing off the lees. Pumpover repeated 3 or 4 times a day. Primary fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is cold stabilised to avoid the precipitation of tartaric acid and bottled in sterile conditions following aseptic filtration.

BOTTLE TECHNICAL INFO

d. 100
screw cap



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560157

BOX ITF CODE



1 8032535560154



GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



Azienda Agricola GIOL

Viale della Repubblica, 1/6

31020 San Polo di Piave

Treviso - Italy

Tel. +39 0422 855032

info@giolitalia.it

www.giolitalia.com