

Merlot

Rosato

“Anni ’50”

This line of wines evokes the glamour and timeless elegance of an iconic era. Each bottle is a tribute to the vintage charm and sophistication of the 1950s: carefully selected and expertly crafted, these wines capture the joyous spirit and craftsmanship of the era and celebrate the art of good living and conviviality.

Characteristics

Merlot is a truly versatile varietal, offering fine rosés that are elegant, delicate and balanced.

The clear glass enhances the wine's brilliant rose colour.

Its aroma is reminiscent of the grape from which it is produced – intense, characteristic, delicate and fruity, with notes of cherry.

In the mouth, the wine is delicate, velvety, balanced, dry and full-flavoured. Makes an excellent aperitif if served at 8-10°C to heighten the delicacy and freshness.

As an accompaniment to meals, it goes well with raw ham antipastos and first courses such as vegetable soups, pasta and beans, fish soups, stewed fish and baked fish.

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	12,00 vol.%
residual sugar	7 g/l
acidity	5.40 g/l
ph	3.20

Vinification

This rosé wine is produced from select, mechanically-picked Merlot grapes. The desired rose colour is obtained by separating the must from the skins immediately after pressing.

This is followed by a long fermentation process at a controlled temperature of 14°C in stainless steel tanks.

Once fermentation is complete, it is raked and left on the lees with regular batonage, giving the wine complexity and character before it is bottled.

Bottling is performed several times a year to ensure that the wine is always fresh and fruity.

BOTTLE TECHNICAL INFO

cl. 75
natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560218

BOX ITF CODE



1 8032535560215



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



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