



# MERLOT

Veneto Typical geographical indication

## Grape Varieties

100% Merlot

## Organoleptic characteristics

Color, purplish red, almost brown. The brightness is not very intense, on the contrary, it is rather dull and even little transparent. Aroma, not very intense, it presents vegetal aromas such as beet, wet earth, some flores. Flavor, the sensations of beet and wet earth are maintained. Medium body but with a characteristic personality, some green bell pepper.

## Flavor notes

Color: purplish red, almost brown. The brightness is not very intense, on the contrary, it is quite dull and even not very transparent. Aroma: not very intense, it presents vegetal aromas such as beet, wet earth and some flowers.

Flavor: damp earth, medium body but with a personality and a touch of green bell pepper.

Alcohol: about 12.5% vol.

## Serving suggestions

Ideal with pasta and white or red meats, with little seasoning, such as pork pulp without accompanying sauce, rosemary chicken; in some cases it is even recommended for cold consumption with dishes such as cebiches, because its varietal characteristics soften the acidity of the seasoning. As a general rule, it is recommended to be served between 12 to 14°C (54 to 64°F).

Available bottle sizes 750 ml

Allergens: Contains sulfites



500 ml



50% Carmenère  
50% Oseleta



Serve at  
16°C  
(61°F)