

MONT'ALBANO



MERLOT REFOSCO

IGT

PRODUCTION AREA

Vineyard of the hilly area of Venezia.

GRAPES

Merlot and Refosco

VINIFICATION

The grapes are softly pressed and destemmed. The fermentation takes place at controlled temperature for 8-10 days. The wine ages in cement and/or steel tanks for 6-8 months.

CHARACTERISTICS

Intense red in colour, leaning towards ruby, with good structure. On the nose, it offers hints of herbs complemented by aromas of woodland fruits from the Refosco. On the palate, the wine is balanced with good length and supple tannins.

FOOD PAIRINGS

Roasted meat or fish entrees, savory pasta dishes, aged cheeses, and cured meats.

ALCOHOL DEGREE

12,5% vol