

Rocol MERLOT

Merlot, a vineyard torn from the valley floor and grown on our farm at an altitude of 600 meters. Who ever would have thought that this mountain valley would produce such an evocative wine. Even with our steep and poor soils, we have a finished wine with elegance and complexity. We drink it with satisfaction knowing that great reds can also be produced in the mountains.

Merlot is a French red grape variety whose name derives from the raids carried out by “merlotto” (the young blackbird), greedy for its sweet grapes. It arrived in Trentino - Alto Adige around 1880 and immediately found very favourable environmental conditions. Merlot is widely spread throughout the territory as it is versatile and can be used in many different ways. Cultivated with high yields per hectare (8000 -10000 kilos per hectare). It gives young wines great freshness, and when yields drop down to 2000 -3000 kilos, Merlot transforms into a vine capable of generating wines of great structure. This is probably the reason why, even in Trentino, Merlot is one of the most favoured red wines by producers, both large and small.

Features

Grapes	Merlot
Country	Italy
Region	Trentino-Alto Adige
Surface	2.5 Ha-7000 stumps /Ha
Sixth implant	2.00 x 0.7
Altitude	550 m /ASL-south, south-west exposure
Training system	Spurred cordon
Planting year	2002
Yield per hectare	6000 kilos
Harvest	After mid-October, done by hand after careful selection
Vinification	Destemming, red vinification with fermentation and maceration of the skins for 2 weeks
Aging	In barriques for 13 months and further bottle ageing
Alcohol Percentage by Vol	13.50%
Organoleptic examination	Ruby red, long, and velvety and persistent aroma with marked notes of fruit. Full, harmonious, soft, and long flavour
Serving temperature	18 C

Recommended food pairings for this wine

Light appetizers, pasta with vegetable and seafood sauces, fried vegetables, and fish. Lately it tends to be enjoyed “throughout every course of the meal.

