

Moraccio

GARDA MERLOT D.O.C.

Variety: 100% Merlot.

Production zone: Garda; old vineyard of property planed in 1980 with personally selected vines. Located in Cattani estate at South si de of Lake Garda. Sits at 190 m above sea level.

Soil: Sandy-calcareous with clay (20%), exposure from the North to South.

Harvest: Late, manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 70 q/Ha of grapes.

Harvest time: Third decade of September.

Vinification: Maceration for 7/8 days al a controlled temperature between 28 and 30°C with frequent repressing of must over lees in stainless steel tanks. Wine is drawn and fennentation concludes after about IO days. Malolactic fermentation takes piace partly in steel and partly in wood.

Maturation: In steel and, for a moderate amount of lime, also in Barriques made of oak from Allier. Bottled in Spring.

Bottling: First decade of April.

Top: Natural cork.

Sensory characteristics: Obtained from selected single-variety Merlot grapes. Bright ruby red color, intense and vari ed bouquet, semi-dry and rightly tannic , full bodied, nicely harmonic.

Serving temperature: 18° C.

Average life of Wine: Wine with good aging. Fabulous even after 5 years.

Food matches: Indicated for risotto and pasta with meat sauce, if aged, with poultry and game.

Analytical data:

Alcohol: 13% vol.

Total acidity: 5,20 g/l.

Ph: 3,30.

Net dry extract: 37 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

