

Merlino

FORTIFIED RED



Color: very intense purple color.

Fragrance: Great varietal fragrance: small fruits, especially marasca cherry, blackberry, currant that is integrated with spicy notes: vanilla, coffee and cocoa.

Flavor: warm, sweet, very structured and of great harmony.

Serving temperature: 12°-13° C.

Alcohol content: 19 %

Fruit: This product comes from the partially fermented must of Lagrein grapes, added to our brandy which was in turn obtained from two local grape varieties: the schiava and the lagarino.

It is the first wine of this kind obtained in Italy.

Method: the Lagrein grape is harvested very mature (alcohol potential 13,5 °), it is then put for 1 - 2 nights in a cold store to lower its temperature. After destemming, the grapes (not crushed) arrive by gravity in the tank (no pumps), where they stop for a cold maceration for 5/6 days to increase the aromatic extraction. Then the fermentation starts which is interrupted at 4 - 5 ° degrees of alcohol carried out with the addition of a brandy aged more than 10 years. It is important in this phase to mix the distillate so that there is no burning - burning of the wine.

The temperature of the distillate is brought to -10 - 15 degrees and the addition is made in replacement, the alcohol is brought close to 20 ° alcohol and in this way the "situation" is photographed, the yeast and bacteria are blocked, the present sugar remains unbreakable (100/120 grams per liter), the fruity aromatic charge remains such. After a few days, the product is placed in drums where there was our brandy called "Divino".

Bottling: after 8/10 months, once the clarification is obtained, it is bottled.

Traying system: pergolella trentina aperta" with a vine density of 650 plants per hectare.

Type of bottle: Bordeaux antique bottle of dimensions 0,5L and 1,5L.

Notes: Finally also in Italy a chocolate wine, from chocolate or coffee based desserts, excellent on strawberries. Ideal for evening conversation or reading a book.

