



**ROMANDIOLA**  
ANTICHE TERRE

## BOSCO ELICEO

DENOMINAZIONE DI ORIGINE CONTROLLATA

### MERLOT



Grapes received at the winery, crushed and destemmed before being transferred to temperature controlled stainless steel fermentation tank. Inoculated with selected yeast culture. Skin contact for 7 days at 25°C Temperature, with pump-overs during this time. Post fermentation the skins were pressed off and the wine drained to tank and allowed to complete alcoholic fermentation. The wine was racked off fermentation lees before Malolactic fermentation. After final racking the wine was fined, cold stabilised, filtered and bottled.

**GRAPES:** Merlot

**PRODUCTION ZONE:** From the sandy soils of the D.O.C. area between the provinces of Ferrara and Ravenna

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12,00% Vol.

**CHARACTERISTICS:** The colour is red with purplish reflections. Bouquet is vinous, characteristic, slightly herbaceous, with reminiscence of rose and raspberry. Dry taste, rightly balanced, harmonic and full-bodied.

**SERVING SUGGESTIONS:** Ideal companion for savoury first dishes, game, roast and grilled meats

**SERVING TEMPERATURE:** 18-20°C