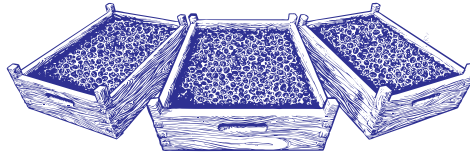


TERRE CEVICO

MERLOT
RUBICONE
indicazione geografica protetta

VINO BIOLOGICO - ORGANIC WINE



PRODUCTION AREA: Coriano, in the province of Rimini, Emilia Romagna region. The fifteen-year-old vineyard is located at 150 a.s.l. This vineyard is suitable for a production with a low yield per hectare. The small and sparse bunches are suitable to concentrate sugar and flavor on the vine. The vineyard is planted on the clayey soils typical of Coriano in which the plant slowly matures and in balance happens. The organic management and the sown with 'green manure' are aimed at maintain biodiversity within the plant. The bunches of Merlot grapes dry slowly on the vine, exposed to sunshine and marine breezes. As the fruit gradually withers, its colour and aromas become more concentrated. The bunches, after this slow drying process on the vine, are hand-picked and put into small crates.

CAPACITY: 0,750 lt.

TASTING NOTE: The wine has a deep red colour, with faint garnet reflections; it offers the varietal's typically floral bouquet, along with notes of vanilla and red berry fruits.

SERVING SUGGESTIONS: goes well with stewed meat, Goulasch, roasted deer and hard ripened cheese.



GRAPE VARIETIES

Merlot



ALCOHOL

14,00



SERVING TEMPERATURE

16-18°C



RESIDUAL SUGAR

15 gr./lt.