



VILLA MARCELLO

100% Merlot, located in the area called “Bosco”, ruby red colour with purple glares, black cherries with spices notes, good body and long persistence.

TENIMENTO DEL BARSÉ MERLOT IGT

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| Appellation: | Merlot Veneto IGT |
| Winery: | Villa Marcello |
| Winery location: | Fontanelle (TV) |
| Grape varieties: | 100% Merlot |
| Alcohol: | 13% vol. |
| Total acidity: | 5,70 gr/lit |
| Residual sugar: | 1,00 gr/lit |
| Soil: | Silty and clay |
| Vineyards age: | 20 years |
| Training system: | Spur Cordon |
| Nr. of vines per hectare: | 5.000 vines |
| Harvest: | Second decade of September |
| Vinification: | After the soft pressing of the grapes, the must macerates for about 10 days at 25 °C. |
| Ageing: | After the first step, the wine is refined in stainless steel and after in barrels and tonneaux for 12 months. |
| Formats: | 750 ml |
| First vintage: | 2002 |
| Serving temperature: | 18-20 °C |
| Colour: | Ruby red with purple reflexions. |
| Aroma: | Hints of cherries with spicy notes. |
| Taste notes: | Silky with good body. |
| Food pairing: | Eclectic and culinary wine, it pairs very well with meat. |



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