

# LANGHE "MERLOT" D.O.C.



"Obtained from Merlot grapes. Product only in exceptional vintage and aged for four years, before to be commercialised in magnum size"

## Varieties

100% Merlot.

## Exposure

Westerly at 400 metres a.s.l. - location Val di Sacco, Monforte.

## Soil

Sandy-calcareous, with 20% clay.

## Crop yield

5 tons per hectare, i.e. 2.4 tons per acre.

## Harvest

Manual, with strict selection of the grapes in the vineyard.

## Harvest time

Last ten days of September.

## Vinification

With maceration on the skins, by horizontal rotary fermenters for 5 days. Alcoholic and malolactic fermentations in oak.

## Élevage

Aged in French oak barriques (Allier), medium/light toasted, for approximately 36 months.

## Bottling

August

## Analytical data

14% by vol. alc. cont.

5.60 grams per litre total acidity

3.50 pH

29 grams per litre net dry extract

80 mg./litre total SO<sub>2</sub>

Wine maker: Roberto Gerbino.

