



LANGHE MERLOT D.O.C.



TASTING NOTES

Merlot grapes 100%.

Deep purple.

A persuasive wine. A basket full of fragrant dark ripe fruit: black cherry, cherry and blackberry, with a hint of carob and peony.

Wide mouth, generous, fully enjoyable. The roundness of the fruit grants an accommodating, relaxing and long sip.

You can have fun in the world of meat. Stewed or grilled, roast wild boar or pie crust.

Service temperature : 18 °C

GRAPES AND WINEMAKING

100% Merlot from Bordeaux clones

Vineyards: San Martino, Monforte, 420 meters above sea level, west exposure

Soil: limestone-marly, with 40% of sand

Yield per hectare: 50 quintals

Harvest: by hand, with grape selection in the vineyard

Winemaking: 48-hour pre-fermentation maceration at 15 °C. Maceration for at least 8 days with frequent délestage

Ageing: 48 months in new French oak barrels of very fine grain (aged outdoors for 3 years)

MONTI

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