



## MERLOT Monte della Guardia

**GRAPE VARIETY:** 100% Merlot

**ALTITUDE:** 113 m above sea level

**ORIENTATION:** North-South

**YIELD / HA:** 80-90 quintals

**VINEYARD AGE:** 20 years

**HARVEST:** Hand-picked at the end of September

**VINIFICATION AND AGEING:** Pre-fermentation maceration on the skins for five days, followed by fermentation for 15-20 days at a controlled temperature of 20-25°C. Ageing lasts one year: 60% in stainless steel and 40% in barriques, followed by at least one additional year in bottle.

**TASTING NOTES:** Delicate on the nose, with aromas of small red fruits such as raspberry, blackberry, and redcurrant. On the palate, it is dry, clean, and well-balanced, with a harmonious interplay between softness and tannins.

**OPTIMAL MATURITY:** 5 years after bottling

**PAIRINGS:** Roast and boiled meats, aged cheese

Az. Agr. CA' LOJERA

Via 1866, 19

25019—Rovizza/Sirmione