

merlot trentino DOC

description:

The altitude level of the 15–20-year-old vines that produce the grapes for this wine ranges from valley floor and foothills all the way up to 280m above sea level. Soil types are mainly sandy, structured and well-drained, while training is both simple and double pergola with a planting density of 3500–4500 vines per hectare.

region:



trentino - alto adige

producer:

La Vis

grape varieties:

Merlot

altitude:

Bottom of the valley and foothills to 280m A.S.L.

soil:

Valley sites: mainly sandy, structured and well drained;

Hillside sites: mixed, deep and fertile

alcohol:

12.50%

tasting notes:

Ruby in color with purple highlights and aromas of berries and chocolate, this velvet-textured Merlot is medium-bodied with plum, cinnamon and pipe tobacco flavors. Soft tannins, with a smooth, rich finish. Pair with steaks, burgers, roast beef or poultry and flavorful cheeses.



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WINE MERCHANTS

Exclusive Importer

545 West 34th Street, Suite 4E

New York, NY 10001-1398

Office: 212.268.0906 • Toll Free: 888.455.8466

Fax: 212.268.0968

www.bjwm.com