

**Denomination**

Merlot D.O.C. Lison-Pramaggiore

Grape

Merlot 100%

Colour

Ruby red wine

Bouquet

Vinous bouquet. Bouquet of berries

Taste

Dry and harmonious

Vinification

Maceration for 10 days at a controlled temperature of 28 °

Refining

Steel to finish the first fermentation, then in oak barrels for 24 months and then bottled

Temperature

Serve at 18-20°

Gastronomic matches

Excellent with grilled meats and cheeses

Alcoholic degree

13°

MERLOT

A very widespread wine in eastern Veneto, it is particularly remarkable in the wine-producing area of Lison-Pramaggiore. It is deep ruby red in colour, vinous bouquet, a dry and slightly herby taste. Excellent with meat.

