



AZ. AGRICOLA

le Carline®

MERLOT DOC LISON PRAMAGGIORE

Grapes

Merlot

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Wine with excellent structure, full-bodied, robust, rich ruby red colour tending to garnet with age. Intense winy bouquet, slightly grassy, notes of raspberries when it is young. Aged for 2-3 years it becomes dry. Justly tannic, well orchestrated and smooth.

Gastronomic Matches

It should be served with roast, fried and stewed dishes, white or red meats, or conserved meats. It is excellent with fried fish if drunk very young.

Serving Temperature

Best uncorked 2-3 hours before serving and served at 18 °C.

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content: 12% vol.
Total acidity: 5,1 g/l
Volatile acidity: 0,2 g/l



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