

# le Carline®

VINI NATURALMENTE BIOLOGICI



## **MERLOT DOC LISON PRAMAGGIORE** **without added sulphites** **Certified: Organic & Vegan**

### **GRAPES**

Merlot

### **AREA**

The company is located in the area of DOC Lison Pramaggiore

### **FERMENTATION**

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature take place into steel vats.

### **MATURING**

- Malolactic fermentation;
- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive.

### **SENSORIAL FEATURE**

Wine with excellent structure, full-bodied, robust, rich ruby red colour tending to garnet. Intense winy bouquet, slightly grassy with notes of raspberries. 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**

Served at 18° C. As the product has no sulphites we suggest to use it up by two days after uncorking.

### **ANALYSIS**

Alcohol content: 12% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,2 g/l

### **BOTTLE SIZE**

Bottle: 750ml

Case: 6 bottles

