

20 VENTITERRE



Merlot



GRAPES

85% Merlot
15% other red grapes



ALCOHOL LEVEL

12% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. Fermentation lasts for eight days and maceration one week at a controlled temperature of 25° - 28° C. (77° - 82° F.). As a result, the wine takes on the colours, aromas and substances of the grapes from which it is derived. Once the vinification has been completed, the wine is racked into oak barrels for maturation.

COLOUR

Intense ruby-red colour enriched with brilliant reflections.

BOUQUET

Captivating because of its freshness and its delicious vinosity in combination with a delightful abundance of fruity tones.

FLAVOUR

Pleasantly full and intense with soft tannins and a long fruity finish.

SERVING TEMPERATURE

Serve at about 16° C. (61° F.).

FOOD MATCHES

It is a classic wine for the entire meal. It makes a particularly fine accompaniment for first-course dishes dressed with meat sauces, white and red meats, savoury polentas and moderately aged cheeses.