



GAIALUNA

MERLOT

IGT TREVENEZIE

GRAPE VARIETY	Merlot 100%
YIELD	14.000 kg/He
TRAINING SYSTEM	Guyot
HARVEST	Manual
VINIFICATION	Red wine maceration with "cold soak". Complete malolatic fermentation.
REFINEMENT	3 months in steel tanks.
ALCOHOL CONTENT	13.0% vol.
COLOR	Ruby red violet reflections.
BOUQUET	Intense, delicately vinous with a characteristic hint of small fruits, like red currant and raspberry, fresh floral scents.
TASTE	Dry and vigorous with good persistence and soft tannins.
PAIRING	It goes well with roasted of white and red meats, risottos and pasta with mushrooms and cheese.
SERVING	Best served at temperature of 14-16°C.
STORAGE AND AGEING	Peak of bottle maturation is around 1 year; it keeps its quality up to 3 years.

