



DECIMA AUREA MERLOT

This single-vineyard Merlot obtains its unique character through the selection of three clones, low-yield and high-density cultivation at 9,100 vines per hectare. Part of the grapes are left to dry for about a month, while the others are picked in October in a stage of over-ripening. The grapes are low-temperature macerated and fermented in stainless steel tanks and then aged for 14 months in French oak barriques.

Intense, ruby red in color. Complex aroma with hints of wild berries and dried plums, accompanied by notes of coffee, cocoa powder, eucalyptus and vanilla. Well-structured, soft tannins, well-balanced acidity and consistency. Intense, with a fine liquorice aftertaste.

APPELLATION
Rosso Veronese
Indicazione Geografia Tipica

VARIETAL COMPOSITION
Merlot 100%, selected from three clones

SOIL COMPOSITION
Illasi Valley floor area with soils of alluvial origin composed of layers of limestone-rich clay in the deepest layers and river stones, the result of fluvial deposits.

HARVEST PERIOD
End of September - early October

VINE TRAINING
Cordon trained, 9100 vines/ha

ALCOHOL
CONTENT
14.5%

SERVING
TEMPERATURE
15°-18°C

PAIRINGS
*Red meat, Beef Wellington,
lamb, game and aged cheese*

