

MERLOTIGT VENETO CORTE MOSCHINA



RED

Denomination: I.G.T.
Variety: MERLOT
Alcohol content: 13.5
Bottle size: 750 ML
Product Area: VENETO

Cool nights and warm days filled with sunshine help the Merlot grapes to thrive in Italy's Veneto region where Merlot is produced.

Fermentation: which is temperature controlled at 25-27°C for 8-10 days.

Tasting Notes: Ruby in colour with purple highlights and aromas of berries and chocolate, this velvet-textured Merlot is medium-bodied with plum and cinnamon.

flavours: Soft tannins, with a smooth, rich finish. Pair with steaks, burgers, roast beef, poultry or flavourful cheeses.

Vinification process: The grapes are de-stemmed, then very gently crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation to obtain optimum colour extraction and soft tannins. There is a total of 15 days



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