

## DELLALUNA Merlot Umbria Merlot IGP



**Designation:** Umbria Merlot, Indicazione Geografica Protetta

**Production Area:** Allerona (TR) - ITALIA

**Altitude above sea level:** 300 m

**Exposure Vineyards:** south - east

**Age of vineyards:** 20 years

**Soil:** Mainly clayey

**Pruning:** Cordon

**Grape varieties:** 100% Merlot

**Grape production per vine:**

approximately 1.5 Kg

**Harvest:** Harvested by hand in 20kg crates in the first decade of September.

**Fermentation type:** Red winemaking with a maceration period of 14 days in stainless steel tanks under controlled temperature not exceeding 27°C.

**Aging:** The wine ages for 5 months in stainless steel tanks with batonnage on the fine lees (programmed and scaled) and for at least 3 months in bottles.

**Organoleptic characteristics:** A ruby red wine with purple nuances which introduces you to a delicate nose showing sweet spicy flavors of red cherry and blackberry. This wine is soft on the palate with sweet and velvety tannins and with good gustative persistence.

**Wine-Food Pairing:** It goes well with traditional Umbrian dishes, liver pâté crostini, cured meats, semi-matured and aged cheeses and based red meat dishes.

**Alcohol:** 14% vol.

**Sugar Residue:** <1.0 g/l.

**Total Acidity:** 5.50 g/l tartaric acid