

DELLALUNA Merlot 2018 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

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