



## SOLANDER

### **MERLOT TRENINO DOC**

**Wine variety:** Merlot

**Alcohol:** 13% vol.

**Production area:** Vineyards located towards South after Trento

**Wine making:** After a maceration of the pressed grapes for 20 days at a controlled temperature, as the fermentation finishes, the wine receives the racking off and then is poured in barriques to rest in about 18 months; subsequently, it ripens in the bottle.

**Sensorial results:** The colour is ruby red with garnet reflexes. The scent finely herbaceous with a background of wild fruits and pleasant notes of wood and spices given by the long ripening in the wood. Dry taste, decisive, velvety pleasant and persistent.

**Gastronomic combinations:** Particularly pleasant with first dishes enriched by decisive sauces, grilled meats, roasts, game and aged cheese.

**Temperature:** Serve at 18° - 20° C.

