



0,75 l 1,5 l

ROSSO DEL MILIO

MERLOT, CARMENÈRE

CERTIFIED-ORGANIC WINE

Production area: Merlot and Carmenère grapes originate from the Bordeaux area in France. The use of these grapes has spread rapidly in northern Italy, particularly in Veneto, where Merlot has become one of the most widely grown vine species, thanks to the good quality of the wine and the robust vine. Our winery cultivates the vines in the Montello hills, which boosts the low production of bunches per plant.

Grape variety: Merlot - Carmenère

Grape harvest: hand picked into wooden boxes in the first 10 days of October.

Wine making technique: red-wine vinification with maceration of 12-15 days at an approximate temperature of 25°C / 77°F to favour the breakup of the colouring substances contained in the grape skins. The maceration allows for the production of a well-structured and balanced product. It is then aged for another 12-18 months in large barrels (25 hl).

Taste, Colour and Aroma:

Colour: ruby red with purplish highlights.

Bouquet: clear notes of red fruits such as red cherries, black cherries, and raspberries accompanied by a bouquet of oriental spices (cinnamon). Vanilla and spicy aromas can be noticed in aged products.

Flavour: harmonic, persistent, full bodied with a dry finish.

Serving suggestion: excellent with white or red meat dishes and with medium-aged cheese.

Serving temperature: 18-20°C / 64-68°F

Storage: store in a cool place away from light.

Alcoholic content: 13.5% vol

Residual sugar: 2 gr/L



CONTROL BODY
Authorised by MIPAAF
IT-BIO-016 ITALY Agriculture
Controlled Operator N. 008

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VIGNAIOLI DI NATURA