Merlot





LABELS BY WINEMAKER'S COLLECTION

Montepulciano d'Abruzzo DOC Chianti DOCG Pinot Noir IGT

Merlot

Cabernet Pinot Grigio IGT Chardonnay Unoaked



ALCOHOL LEVEL

SERVING TEMP.



VINIFICATION AND MATURATION

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. Fermentation lasts eight days and maceration lasts one week at a controlled temperature of 77-82°F. As a result, the wine takes on the colors, aromas and substances of the grapes from which it is derived. Once the vinification has been completed, the wine is racked into oak barrels for maturation.

COLOR

Rich and intense ruby-red color enriched with brilliant reflections.

BOUQUET

Captivating because of its freshness and its delicious vinosity in combination with a delightful abundance of fruity tones.

PALATE

The aroma is pleasantly full and intense. The flavor is properly dry and expressed with agreeable equilibrium and a delicate harmony.

FOOD COMBINATIONS

Because of its finesse and elegance, it is a classic wine for the entire meal. It makes a particularly fine accompaniment for first course dishes dressed with meat sauces, white and red meats, savory polentas and moderately aged cheeses.



PRODUCER Produced and estate-bottled by: Zonin via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it





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