



# FRASSINELLI

---



## MERLOT

denominazione di origine controllata

## VENEZIA

**Grapes:** Merlot

**Grapes production area:** Mareno di Piave - Baorche

**Soil type:** good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

**Winemaking:** maceration in steel vats for 15 days.  
Fining in concrete vats for 6 months

**Alcohol:** 12,5% Vol.

**Residual sugar:** 1 g/l

**Tasting notes:** on the nose elegant aromas of blueberry, black cherry, plum, blackberry, black currant. On the palate the fruity flavours join the elegant gentle tannins.