

La Famiglia, la Terra e il Vino

DENOMINATION

LOCATIONS OF VINEYARDS

SOIL TYPE

ALTITUDE

EXPOSURE

CULTIVATION SYSTEM

VINE AGE

HECTARE PER HECTARE

HARVESTING METHODS

GRAPE VARIETY

VINIFICATION

WINEMAKER NOTES

HOW TO SERVE

Merlot I.G.T. Terre di Chieti

Loc. Defenza,
Mozzagroga, Chieti

Medium textured soli, rich in
organic substance

170 m above sea level

South - East

**Espalier vines, bilateral guyot,
4000 vines/Hectare**

Planting year 2003

8 - 9 tons

Hand selection in late September

Merlot 100%

Grapes are destemmed and then pressed. Maceration of a few hours at low temperature favors the extraction of color from the skins. Thereafter, there is pressing and a natural decantation to ferment clear must at a temperature of between 12 and 14 ° C. Lastly, an aging of about 120 days before bottling.

The grapes are collected in the valley, in the vineyards that enjoy the freshness of the morning. This particular condition gives us grapes with low anthocyanic load and high acidity with sugar content contained. All this in the wine translates into a rosy color, typical floral perfumes of the merlot and a remarkable freshness on the palate.

**Advised temperature:
8 - 10° C.**

**Serving suggestion:
excellent with fish stew, delicate meat and pasta dishes.**

Terre di Chieti

Merlot

Indicazione
Geografica Tipica

Technicals description



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VIGNAIOLI DAL 1951

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