SUTTO

MERLOT

Sutto Family has always shown a particular devotion towards this vineyard: the current vintage Merlot finds a wonderful expression both young and after a natural aging, bringing great pleasure to our tables.

Colour *Intense spinel red.*

Nose *Pronounced notes of ripe red fruit pleasantly combined to subtle spicy hints of black pepper and cinnamon.*

Taste *Typically intense, balanced and satisfying, with refined tannins and a pleasant aftertaste of spices.*

Method of production Vinified in red with a medium-long maceration and periodic push-downs, which allow a nice extraction of colour and polyphenols from the skins, fostering as well the oxygenation of the yeasts and making them more productive. The complexity of the wine derives from a partial aging in mid-sized casks.

Alcohol 13%.

Harvest Last ten days of September.

Grape 100% Merlot.

Bottle size 0,75 l.

Food matching Excellent with grilled meat and courtyard white meat: perfect examples are rabbit “in salmì” or guinea-fawl in “Venetian style”.

How to serve Serve at 18°C.

How to list on wine menus Merlot IGT Trevenezie, Sutto.

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