



VIGNAROSA
COLLE UMBERTO 1813



MERLOT I.G.T. MARCA TREVIGIANA

From a renowned vine of French origin comes to life the intense and fragrant bouquet of this balanced, harmonious, pleasantly dry and ruby red wine. It goes well with hearty red meat and chicken dishes, and mature cheeses.

To be served at 18 – 20 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	Merlot I.G.T. Marca Trevigiana
TYPE	still
COLOUR	intense ruby red with purple reflections
AROMA	intense perfume, slightly spicy with hints of raspberry
FLAVOUR	full-bodied, structured and harmonious taste

AGRONOMIC DATA

GRAPES USED	Merlot 100%
VINEYARD LOCATION	northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late September

OENOLOGICAL DATA

VINIFICATION	Red wine vinification, maceration on the skins, fermentation at controlled temperature
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5 g/l

OTHER DATA

GASTRONOMIC COUPLING	It goes well with hearty red meat and chicken dishes, and mature cheeses.
SERVING TEMPERATURE	18 – 20°C
CONSERVATION	keep in a cool place, away from heat and light

AMOR ET GRATITUDO
www.vignarosa.it

