

Nero Basalto

BREGANZE DOC MERLOT NERO BASALTO 2021

Grape variety:
100% MERLOT.

Soil type:
Red soils of basaltic origin, well structured and rich in minerals.

Vinification and refining:
A part is harvested by hand and placed in small boxes for drying. The rest of the grapes are destemmed and the whole berries pressed softly. The must begins a slow fermentation in steel. Once the alcoholic fermentation is finished, it is transferred into a Gres ceramic stoneware amphora to which the grapes that had been left to dry for 3 months in the fruit cellar are added. Then a very slow second winter macerative fermentation starts and continues until the following year, after which follows the malolactic fermentation.

Alcohol content:
14%

Organoleptic examination:
It is garnet red in colour. On the nose it shows balsamic aromas of resin and eucalyptus, spicy notes of leather and red fruits such as black currants on the finish. The taste is broad, structured and enveloping.

Gastronomic combinations:
First courses with meat sauces and meat main courses such as spiced braised meat.

Serving temperature:
18° C.

