Tenuta Il Cascinone Soliti Merlot, Piemonte DOC 2022

IAR10012022

Tenuta Il Cascinone

— Piemonte, Italy

A structured, plummy Merlot from a 2.5 hectare plot on the Il Cascinone estate that punches well above its weight. Carlo Manera gave this a new lease of life from the 2016 vintage with ageing in oak for added complexity.

Production

The Merlot grapes are grown in a single block of just 2.5 Ha, planted in 2000 on south, south west facing slopes to encourage ripening. Cool nights on the hillside vineyards also encourages the development of fruity characters in the finished wine. The must is carefully fermented at controlled temperatures (26-28 degrees C) for 15 days to ensure plenty of fruit extraction. The wine is then racked at least twice before being transferred to barriques and traditional Piemontese tini (large conical wooden vats) for malolactic fermentation and maturation for 8-10 months.

Tasting note

Plum, blackberry and savoury spice characters on the nose. Full flavoured and rounded on the palate, with layers of dark fruit, black cherry and toasty spice backed by ripe tannins, a hint of mocha, and a fresh finish.

Food Match

Drink with grilled red meats, roast duck, rich stews or pasta with intense tomato sauces.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Carlo Manera

Grape Varieties:
Merlot 100%

Suitable for:
Vegan

Bottle Barcode:
8010471003846