Sanvigilio Merlot, Trevenezie IGT 2024

ICV1092024

Cavit

— Venezie, Italy

An attractively fruity and youthful style of north Italian Merlot from the Trentino and Veneto regions. Ripe, juicy and supple with enough structure to partner food.

Production

Sanvigilio Merlot is produced in the hilly areas of the Vallagarina valleys. The vine training methods used are Cordon Spur and Guyot in the Veneto; Pergola trentina and Guyot in Trentino. The grapes are harvested when they are fully ripe towards the end of September. Fermentation takes place at a temperature of 26 - 28 degrees C in small stainless steel tanks.

Tasting note

Aromas of ripe, plummy fruit with a hint of spice. Medium-bodied with soft juicy berry fruit balanced by fresh acidity, lightly herbal notes and easy supple tannins.

Food Match

Great with a plate of meat antipasti, pizza or pasta.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Trevenezie IGT

Winemaker:
Anselmo Martini

Grape Varieties:
Merlot 100%

Suitable for:
No

Bottle Barcode:
08007890000310