

BAUSK

Merlot IGT
Colli Trevigiani



Wine Type	Merlot IGT Colli trevigiani
Production area	Collalto di Susegana
Soli	205 m. s.l.m. (max)
Grape variety	Clayey
Hectares	1 ha
Grape variety	100% Merlot
Grape	Ancient variety of Merlot
Training system	Cordona spurò
Harvest period	10 - 15 October
Maximum yield per ha	From 4000 to 5000 kilos per ha
Planting density	7.000 vines per ha
Wood aging	Barriques and onneaux: 24 months Big barrel: 12 months
Bottle aging	1 years in the bottle
Bouquet	Plum- berry and cherry like sensations , that come with lightly spiced notes
Taste	Marked and harmonious, replays in the mouth the crispiness of the fruits the nose has sensed, in a balance feeling of fineness and elengance
Colour	Deep Ruby red
Alcoholic volume	13,5%

Food pairing: Roasted meats, game, and seasoned cheeses.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: 18/20° C.

Available sizes: 0,75 lt - 1,5 lt.