



## MERLOT SAN PANTALEO TOSCANA I.G.T.

Our vineyards grow on calcareous and clayey fields. There is a strong presence of white shells, which show that in past there was the sea in this place. Winters are not too cold, the Summers rarely exceed high temperatures. These climate condition, with the temperature variations between night and day and the influence of the Mediterranean Sea, allow us to produce perfumed, intense, complex and very fine wines. These wines are able to keep freshness and minerality during aging.

ALTIMETRY: 90 m

AREA: 1,5 ha

ASPECT: Sud-Ovest

SOIL' S CHARACTERISTIC: Calcareous and clayey, with the presence of white shells

PLANT'S DENSITY: 6000 plants for hectare

BREEDING: Guyot

VINEYARD' S AGE: 15 years old

VARIETY: Merlot

HARVEST TIME: First part of September

HARVEST TYPE: Manual

FERMENTATION: In stainless steel drums with controlled temperatures

MATURING: 12 months in french oak medium toast  
3 months in bottle

ALCOHOL: 13%

Our vineyards grow without use of herbicide

### TASTING NOTES:

It presents a ruby red colour with violet reflexions. It arrives to the nose with intense and pleasant aroma, enriched with a progression from notes of black cherry, currant, plum and violet, and finishing with intense notes spices. A good structure is provided in palate thanks the presence of tannins, which sustain the fruity notes. This taste and a good balance of alcohol, give a strong texture at this wine.

