



Pajo

.....

Piave DOC Merlot

This grape variety, originally from Bordeaux, has international appeal because of its high adaptability. In our region, this grape ripens easily and harvesting usually takes place in mid-September. A selection of the best grapes is made in the field, according to the best position in the vineyard and desired organoleptic properties.

Grape variety: Merlot

Designation of origin: DOC PIAVE

Colour: Intense ruby red and violet

Aromas: Complex aromatic bouquet with plums, blueberries and a hint of thyme

Taste: Good structure, savoury, warm and velvety, reminiscent of blackberries and cherries

Vinification: In steel with maceration on the skins for one week at a temperature of around 26° C. Once fermentation is complete, the wine undergoes malolactic fermentation, is matured in barrels for several months, and ages for a year in barriques (depending on the vintage) before bottling.

Placed on the market after two years

.....

Alcohol by volume: 13 %

Composition: Cases of 6 x 0.75 l bottles

Production: 5000 bottles

Serving temperature: 18° C

.....