

BREZZA DI MONTE MERLOT

Merlot Colli di Parma DOC

2022



Grape Varieties

Merlot 100%

Soil Type

Very deep clayey, calcareous soils with fossiliferous marl substrate.

Plant density/Yield per hectare

4200 plants/ 107 Q.

Vineyard/Age of vineyard

Ozzano / 19 years old

Time of harvest

Second decade of September

Winemaking notes

Harvest: Manual with selection of bunches

Maceration: 30 days on the skins with punching down

Malolactic Fermentation: yes

Elevation: 12 months in large oak vats

Aging: 6 months in bottle

Tasting notes

Color: Intense ruby red

Nose: Elegant and fruity, with red fruit and black cherry in spirit. Slightly spicy on the finish.

Taste: Fresh and moderately tannic, well balanced with great drinking pleasure.

Analytical data upon bottling

Alcool 15% Vol. Sulfur dioxide is 83 mg/l

Serving temperature

14 - 16 °C

OINOE