



# Concetto Merlot

The only international vines chosen as a result of careful evaluation of the soil and exposure on the land behind the winery, a bet in order to test the Abruzzo "terroir" with a non-indigenous vine in terms of seeing how he comes out of it. The result: an important wine, deep in colour, full-bodied and smooth, perfect for a special meal or just one glass for meditation.

- **ALTITUDE OF VINEYARD :** 390 mt. Asl
- **VINEYARD EXPOSURE :** South, South-West
- **SOIL COMPOSITION :** Clay, consisting of stone
- **GRAPES :** 100% Merlot
- **NUMBER OF VINES PER HECTARE :** 4000 deep in colour
- **CROP YIELD :** 90 q/ha
- **HARVEST :** Hand-picked on the first decade of October
- **FERMENTATION :** 50 to 90 hl stainless steel tanks, with daily pumpover at a controlled temperature for 15-18 days
- **AGEING :** 14 months in steel tanks
- **ORGANOLEPTIC FEATURES :** A particularly intense purplish red color, intense smell of red fruit, blackberry, berries jam with in the end spicy notes, soft and enfolding in the mouth, with well- smoothed tannins and chocolately finish.
- **HOW TO SERVE IT :** It should be served at a temperature of 18 °C. The bottle should be opened 2 - 3 hours before drinking it
- **ALCOHOLIC GRADE :** 14,5% Vol
- **FIRST VINTAGE :** 2011

