



BALLANCIN



MERLOT

Veneto

Indicazione Geografica Tipica

PRODUCTION AREA

Situated in: Veneto
Variety: Merlot
Soil: calcareous clay
Growing method: Sylvoz
Harvest: first half of September
Harvest method: by hand

VINIFICATION

Pressing: soft
Maceration: 5-6 days on the skins
Yield: 75%
Fermentation: at strictly controlled low temperature (20-22 °C)
Maturation: in steel vats

ANALYSIS

Residual sugar: 8-10 g per litre
Alcohol: 12% vol
Total acidity: 5-5.5 g per litre

CHARACTERISTICS

Appearance: red with violet highlights.
Scent: acidulous aroma.
Flavour: lively, dry and lingering.

SERVING SUGGESTIONS

This harmonious, full-bodied wine is delicious with salami and grilled or roast red and white meat.
Serve at a temperature of 17-18 °C.