



TERRE DI SAN ROCCO

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## MERLOT RISERVA

**Grape variety:** Merlot

**Denomination:** Merlot IGT Veneto

**Training system:** GDC

**Plants per hectare:** 5000

**Yield per vine:** 1-1,2 Kg

**Harvesting:** by hand in September

**Vinification:** after a careful selection, the grapes are de-stemmed and crushed and then fermented in stainless steel truncated conical tanks with long maceration. Then aged in Allier oak barrels and tonneau lightly toasted.

**Alcohol:** 13,5 % vol

**Colour and appearance:** exemplary garnet, good limpidity and consistent.

**Scent:** exciting complexity: blackberry jam, dried black plum, black cherry liqueur, elderberry juice are joined to dried red rose, violet and withered iris.  
Spicy note of vanilla, cinnamon, liquorice and chocolate.

**Flavor:** pleasant sensation of softness, adequate alcohol and tasty. Fruity note and tertiary aromas follow one another. Elegant tannins support this rounded and well structured wine.

**Pairings:** spaghetti with tomato sauce, smoked bacon and aged sheep cheese.  
Also with beef fillet with green peppercorn sauce.

**Serving:** serve at 16-18 °C in wide balloon.



**TERRANOVA SRL** (Wine grower in the lands of San Rocco)

Headquarters: Via Antonio Vivaldi, 32/E - 31056 Roncade (TV) - Tel. +39.389.1260990

Registered office: Via Liberazione, 30 - 31020 San Vendemiano (TV) - VAT/TAX no. 03570850267

E. info@terredisanrocco.it - W. terredisanrocco.it