

SENTINA

MERLOT VINO D'ITALIA



Merlot



Clay,
sandy soil



18/20 °C

Wine of Italy



12% vol
750 ml



Intense red color



Clean bouquet with notes of
currants and violets



Warm, smooth and harmonious
with soft tannins



Lovely with savoury dishes such
as risotto with mushrooms, with
pasta ravioli. Pleasant
accompaniment to boiled or
roasted meats

VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.