

SENTINA

MERLOT VINO D'ITALIA



Merlot



Clay,
sandy soil



18/20 °C

Wine of Italy



12% vol
750 ml

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.



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