



ROSSO VERONESE IGT MERLOT "CALLE"

Grape variety: 100% Merlot.

Characteristics

Those of you who are already familiar with Orgno can regard this wine as its legitimate offspring. First of all we made a selection of Merlot vines from the Orgno vineyard (avoiding the use of clones to ensure biodiversity) and planted them in the Calle vineyard in 1995, a site similar in soil and microclimate to that of Orgno.

We adopted a vine training system known as "pergola corta" to ensure a better vegetative microclimate and a complete ripening of the bunches, whilst at all times maintaining low yields.

Grapes are harvested by hand, which enables us to select only the very best. The result is a wine of great structure and nobility, despite the young age of the vines. Once in the cellar the grapes are destemmed and then lightly pressed. The resulting must is transferred to steel vats for fermentation.

Ageing in wood will last between 10 and 12 months, depending on the vintage. To allow for further development it is necessary for the wine to have some bottle-age before being sold.

Drinking / Storage

We first produced this wine in 2000. We suggest it be drunk between 3 and 5 years from bottling. Store the bottle in a horizontal position, away from sunlight at a temperature of 15°C. Serve at 17-18°C.

GOLD MEDAL - County Fair Wine Competition, 2002 - Los Angeles.