



## ROSSO VERONESE IGT MERLOT "ORGNO"

*Grape variety:* 100% Merlot.

### **Characteristics**

The Merlot vine was planted in the Orgno vineyard in 1978. Our aim was to determine the potential of our soil, hitherto planted with white wine varieties, for red wine. The first results gave us cause for optimism: the Merlot vine took well to the area. Nevertheless, we waited 10 years before bringing it onto the market, as we were working to achieve the quality levels we believed were desirable. The length of ageing in French oak casks varies from 12 to 15 months.

### **Drinking / Storage**

This is a wine which is remarkably smooth, even when drunk young. We suggest that it is best drunk between 3 and 5 years from bottling, depending on the vintage. Store away from direct sunlight at a constant temperature of 15°C. If the wine has been aged in the bottle for some time, we recommend bringing it to room temperature half a day before use and that you decant the wine a few hours before drinking. Serve at 18°C.

**DIPLOMA** - 3<sup>rd</sup> International Organic Wine Show, 1998 - Sant'Ambrogio di Valpolicella (Verona).

**SILVER MEDAL** - International Wine Award "BIO FACH 1999" Nuremberg.