

 **MOSOLE**
MERLOT
2022



A noble varietal with good structure and fine tannins that is well suited to our clay soil. Our task is to create a wine with unique pleasure and over the years, discover its character.

Varietal: Merlot 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: Venezia

Growing system: Guyot between 4.000
and 5.500 vines per ha.

Age of Vines: 20 years

Time of Harvest: end of September

Vinification: maceration on the skins for an
average of 8 - 10 days

Fermentation: in cement tanks with
temperature control between 24 and 26 °C

Maturation: six months in cement tanks

Evolution: depends on the year, typically the
ideal maturity occurs in the 2nd - 3rd year

Alcohol by Volume: 13,5%

Acidity: 4,80 g/l

Residual Sugar: 0 g/l

Serving Temperature: 16 - 18 °C

Serving Glass: Bordeaux

Characteristics: a ruby red colour with
shades of purple. To the nose it is slightly
spicy with aromas of red fruits. The fruitiness
explodes and envelopes the palate with a
very fine and elegant finish.