



# Todi Merlot D.O.C.

The soft-rolling hills, the continental climate, the right amount of rain in Spring, and the dry, sunny climate in the Summer of Umbria guarantee the perfect conditions for the development of this international mainstay.

First bottled in the 80s as an experiment, Merlot is now one of the winery's flagship products and it has obtained various international awards.

Attentive vinification and a short wood-ageing process give the wine a good structure maintaining pleasant fresh notes.

This wine should be served at room temperature and accompanied by spiced cheeses, red meats and game.

## Data Sheet

**Classification:** D.O.C.

**Production zone:** TODI

**Altitude:** 300 – 400 m above sea level

**Grapes:** Merlot 100%

**Spacing:** mt 3x1

**Density cultivation:** 3.300 vines per hectare

**Cultivation:** spurred cordon

**Yield per hectare:** 10 12 tons

**Harvesting:** 20<sup>th</sup> September – 1<sup>th</sup> October

**Vinification:** medium-long steeping

**Ageing:** aged for 6 months in barrels of durmast, then aged in bottle

**Alcoholic content:** 13,5-14% Vol

**Gastronomic combinations:** spicy cheeses, red meat, game

**Serving temperature:** 18°C

**Colour:** brilliant ruby red

**Bouquet:** fruity, very intense with soft vanilla scent.

**Flavour:** dry, round, balanced tannins