

DeCanal represents modern, versatile and traditional wines from Veneto region.

MERLOT

VINO D'ITALIA



Grapes:

Merlot

Harvest:

The grapes are carefully picked by hand during the first half of September.

Vinification:

The grapes are de-stemmed, then very gently crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation to obtain optimum colour extraction and soft tannins. There is a total of 15 days skin contact before racking.

Fermentation:

Specially selected yeasts are added in order to start the fermentation which is temperature controlled at 25-27 °C for 12 days. After racking the wine is inoculated with bacteria to induce malolactic fermentation.

Winemaker's notes:

DeCanal Merlot is intense red in colour. Soft and fragrant with a ripe berry nose, this wine is medium-bodied, with a smooth, clean, lingering fruit finish. An excellent accompaniment to meat, pasta, poultry or light dishes.