

CAMPO DEL LAGO MERLOT

Type: Dry red wine
Area: Colli Berici
Variety: Merlot 100%

“unimaginable wine, comparable because of its esoteric charm to the best Pauillac” by Luigi Veronelli

CHARACTERISTICS OF THE VINEYARD

SITE: Lonigo (VI)
ALTITUDE: 200 m asl
EXPOSURE: South - South/East
SOIL: Iron-rich clay over limestone
TRAINING SYSTEM: Old Pergoletta/Guyot
DENSITY: 3,000/4,000 vines / ha
AGE OF THE VINEYARD: from 15 to 45 years old
SURFACE: Selection on about 3 hectares
HAND PICKED

Annual Production: About 6,000 bottles, 240 magnums

ENOLOGY:

All varieties are 100% destemmed. After 12 days' maceration in upright stainless fermenters with internal paddles the must is racked and malo occurs in steel. The wine is aged in 2nd fill 225l French oak barriques for 12 months. A final racking is followed by a gentle pad filtration before bottling. The wine is unfinned.

IMPRESSIONS:

A bouquet of berries and plums, together with floral notes and hints of clove. Soft and round on the palate, with savoury, earthy tones. A generous finish of cocoa and black coffee.

