



MERLOT

enOpere

CLASSIFICATION | Trentino Superiore
Controlled origin denomination

NAME | MERLOT – enOpere

COMPOSITION | 100 % Merlot

PRODUCTION AREA | Aldeno and Calliano:
from vineyards which have been
carefully selected and controlled

CULTIVATION METHOD | Guyot and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Maceration and fermentation
in stainless steel tanks, aged for a long period
in small and large oak barrels

TASTING NOTES

Colour | Intense ruby red, tending to garnet with ageing

Aroma | Fruity notes of cherry and currants,
liquorice and spices

Taste | Rich, pervasive with sweet tannins,
lingering and sweet

ALCOHOL CONTENT | 13% vol.

AVAILABLE FORMAT | 75 cl. / 150 cl.

SERVING TEMPERATURE | 18°-20°C

MATCHINGS | Roast and braised meats,
game and hard cheeses