



COLLEZIONE MAIOLICA



MERLOT - VENETO I.G.T.

Our Maiolica-line celebrates the essence of the Venetian art of winemaking: a fresh, crispy, easy-sipping glass of our best local tradition. Both wine and art are deeply rooted in our region. We chose the majolica - a decorated plate typical of the Venetian artistic handcraft - to celebrate the profound connection between winemaking and the artistic craftsmanship: the meticulous painting of the Majolica reminds of the gentle attentions towards the vines of the farmer. Like any artist, we - the Cavazza Family - are steadily setting higher standards in our job; year after year, harvest after harvest, we strive to produce the best artwork. And we are proud to offer you our piece of art: your daily glass of Venetian wine.

TECHNICAL INFORMATION

AREA OF ORIGIN	At the feet of Colli Berici Hills, in the province of Vicenza, Veneto Region.
SOIL TYPE	Iron rich clay and limestone
VARIETAL	Merlot
TRAINING SYSTEM	Guyot
HARVEST PERIOD	Second half of September
WINE MAKING	On skins for about 5-7 days Soft-crushing of the grapes at low temperatures. Fermenting on its natural yeast in stainless steel tanks for 5-7 days at a thermostatically controlled temperature of 23° C max/73.4 F

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,0% Vol.
RESIDUAL SUGAR	3,50 g/l
TOTAL ACIDITY	5,40 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Bright ruby-red
BOUQUET	Fruity aroma of ripe red berries with a slight spicy note of black pepper.
TASTE	Soft on the palate, elegant and well balanced. Medium-bodied with tannins well integrated in a good persistency.
SERVING TEMP.	14-16° C/57.2-60.8° F
SERVING SUGG.	Ideal with oven cooked first courses with meat sauce, and main dishes such as pork, roasts, rabbit, grills and any barbeque style meat.
CLOSURE	Screw-cap
PERFECT FOR	A sofa session in front of the fireplace