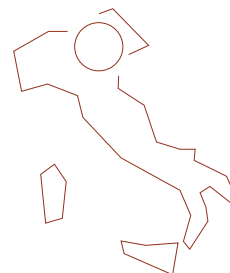


# MERLOT VENETO IGT

COLLEZIONE  
MAIOLICA  
CAVAZZA

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.



TECH INFO	<b>AREA OF ORIGIN</b> At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.	<b>HARVEST PERIOD</b> Second half of September
	<b>SOIL TYPE</b> Iron rich clay and limestone	<b>WINE MAKING</b> On skins for about 5-7 days
	<b>VARIETAL</b> Merlot	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
	<b>TRAINING SYSTEM</b> Guyot	
ANALYTICAL CHARACTERISTICS	<b>ALCOHOL</b> 12,0% Vol.	<b>COLOR</b> Bright ruby-red
	<b>RESIDUAL SUGAR</b> 3,50 g/l	<b>BOUQUET</b> Fruity aroma of ripe red berries with a slight spicy note of black pepper.
	<b>TOTAL ACIDITY</b> 5,40 g/l	<b>TASTE</b> Soft on the palate, elegant and well balanced. Medium-bodied with tannins well integrated in a good persistency.
		<b>SERVING TEMP.</b> 14-16° C/57.2-60.8° F
		<b>SERVING SUGG.</b> Ideal with oven cooked first courses with meat sauce, and main dishes such as pork, roasts, rabbit, grills and any barbeque style meat.
		<b>CLOSURE</b> Screw-cap
		<b>PERFECT FOR</b> A sofa session in front of the fireplace

