

DECANAL WAS CREATED TO OFFER WINES WHICH ARE MODERN, VERSATILE AND TOTALLY APPROACHABLE.

MADE FROM BOTH INDIGENOUS ITALIAN AND INTERNATIONAL GRAPE VARIETIES, DECANAL WINES REFLECT THE CHARACTERISTICS OF THEIR REGION OF ORIGIN.

## MERLOT VENETO IGT

**Grapes:**  
100% Merlot.

**Harvest:**  
The grapes are carefully hand-picked in late September and early October. Pickers revisit the vineyards time and time again, only selecting those bunches of grapes at their optimum ripeness.

**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 10-12 days skin contact before racking. Specially selected yeasts are added in order to start the fermentation which is temperature controlled at 24-25 °C for 10 days. After racking the wine is inoculated with bacteria to induce malolactic fermentation.

**Tasting notes:**  
Ruby in colour with purple highlights and aromas of berries and chocolate, this velvet-textured Merlot is medium-bodied with plum, cinnamon and pipe tobacco flavours. Soft tannins, with a smooth, rich finish. Pair with steaks, burgers, roast beef, poultry or flavourful cheeses.

