

CANTINE CROSIO



VIOLA

PIEMONTE

denominazione di origine controllata
(controlled denomination of origin)

MERLOT

An international Piedmontese red wine. The merlot is a versatile grape variety that offers new flavours and new emotions. It appears dark garnet coloured with clear violet sparkle. The smell calls to mind dark fruit, pruinose sensations, elderberries and liquorice roots. The taste of ripe fruit is lasting, clean and rich.

Grape variety: Merlot

Breeding system: guyot

Vineyard age: 5-15 years

Altitude: 320-340 m a.s.l.

Soil: morainic, with graveled debris and sand

Harvest: by hand in crates

Winemaking and aging: 10 days fermentation on grape skins with selected yeasts at a controlled temperature of 26°C. Soft pressing followed by aging in stainless steel tanks for 3-4 months. Bottling at the end of spring. Final aging in bottle for at least 2 months.

Serving temperature: 16-18°C

Matching: perfect for aperitifs with mocetta, chestnuts with butter, lard and stuffed vegetables. Excellent with tagliolini with rabbit sauce, pasta carbonara and baked kid.

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