

UNICO Merlot 2009

Appellation

Indicazione Geografica Tipica I.G.T.

Grape

Merlot.

Grape history

Throughout the history of Merlot wine, there has been a love-hate relationship with the Merlot grape. Merlot grapes are large and thin skinned which makes them a prime target for birds. In fact, the history of Merlot wine is dotted with stories of crops being destroyed by flocks of hungry birds.

Annual production

15.000 bottles

Production area

Crecchio.

Soil

Sandy.

Age of vineyards

15 - 20 years

Cultivation Type

Spurred cordon rows 50 cm high

Vines per hectare

4000/5000 multiclone varieties.

Yield per hectare

5000 kg

Harvest

Period: Mid September

Harvest method: Hand-picked in crates

Wine-making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature from +25/20°C to -5/-3°C and consequent cold maceration of the skin peels;
- After destemming, cold maceration on the skins in stainless steel vats for 12 hours and soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °C for 24 - 48 hours.

Fermentation

Container: Inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

3 months in stainless steel.

Closure

Glass closure Vino-lok.

Final composition

Alcohol content: 13,5% vol.

Organoleptic evaluation and food pairing

An aromatic and sensual wine. Pale pink colour and flushed with the spring-time aromas of seasonal red fruits cherry, strawberry, raspberry and rose-hip. The palate is tangy and full of these same fresh and fleshy bright red fruits full of flavour balanced by good acidity. Perfect served slightly chilled with summer salads, cold meat dishes. In white meats, try it with turkey, chicken or -strongly suggested- duck. On an informal note, it goes very well with ethnic-cuisines, it prefers oriental. Finally, it's a great option for accompanying desserts, especially those made with fruits like strawberries and raspberries.

Serving temperature

10/12°C

