

CAMPO CRÈ

MERLOT

IGT Marca Trevigiana Merlot Red Wine

° 12w % Vol

° 15 °C



Merlot



Ponte di Piave, via Calderba



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Leaf thinning is performed after bloom. We perform minimal hedging.



Cold pre-fermentation maceration at 13 °C. Cold fermentation at 22 °C for 7 days. A selection of the pressings is employed.



The wine is ruby red. It has wonderful notes of red fruit and delicate spice. In the mouth it is delicate with pleasant tannins.



Thanks to its balanced character it goes well with all dishes. Ideal when served with local charcuterie and meat based dishes.