

PISCOL MERLOT

DOC TRENTINO MERLOT VIGNA PISCOL



GRAPE VARIETY

Merlot



GROWING METHOD

Organic

DESCRIPTION

Appearance

Intense cherry red with ruby red reflections



Bouquet

Intense, fruity (raspberry, cherry), floral, spiced, lightly toasted aroma

Taste

Good body, elegant and juicy, soft tannins, fresh



OPTIMAL AGEING

2 - 15 years



PAIRINGS

Roasted or grilled meats, game, aged cheeses



ORIGIN

Piscol Vineyard is located in the municipality of Arco, near the locality of Ceole



ALTITUDE

130 metres above sea level



SOIL

Clayey-calcareous



PLANTING SYSTEM

Trellises, 2,1 x 0.80 m



YIELD PER HECTARE

45 hl/ha



WINE MAKING TECHNIQUE

We manually harvest and select our grapes, before fermenting them in stainless-steel tanks with about 4-5 weeks of maceration.



AGEING

In aged French oak barrels (225 litres) for 12 months, followed by blending and a minimum rest period of 12 months in the bottle.



LABEL

The label depicts the "Busa," where our vineyards are located. The intention is to showcase the vineyards used to grow grapes for this specific wine.



Hailing from Piscol vineyard, marked by a very light clayey-calcareous soil. This wine has strong ties to the vineyard from which it originates; it is a feminine and elegant Merlot.