



## **MERLOT TRENTINO DOC**

**Marco Donati**

### **PRODUCTION AREA**

*From grapes grown on the sunny hills of the "Regole di Mattarello" estate*

### **GRAPES**

100% MERLOT

### **WINEMAKING TECHNIQUE**

*Traditional maceration of the skins, temperature-controlled fermentation with pressings in stainless steel tanks, developed in oak barrels and stored in bottles*

### **TASTING NOTES**

**COLOUR:** *ruby red, vivid, brilliant*

**NOSE:** *fruity, with a slight herbaceous note, very elegant*

**PALATE:** *dry with a pleasant bitter background*

**ALCOHOL:** 13% VOL

### **SERVING TEMPERATURE**

Serve at 18° C

### **FOOD PAIRING**

*It is ideal for dry soups, grilled meats, mature cheese and rich main courses*

### **CONSERVATION AND AGING**

*Drunk in the year has a pleasant fruity taste, can age for ten years*

*The Merlot, obtained from the homonymous species of vine of the Bordeaux region has found its second chosen country in some sites of the Trentino valleys. Its particular character and above all its fineness, induced by the climate and nature of the soils, make the Merlot from Trentino unique in its kind, it differs distinctly from any viticultural products of other regions*

Azienda Agricola DONATI MARCO  
Via C. Battisti 41 – 38016 Mezzocorona /TN – Tel. 0461/604141  
[e-mail : info@cantinadonatimarco.it](mailto:info@cantinadonatimarco.it)  
[www.cantinadonatimarco.it](http://www.cantinadonatimarco.it)