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Merlot

GRAPES:	100% Merlot
APPELLATION:	DOC Venezia
VINEYARD LOCATION:	Annone Veneto
GROWING METHOD:	Sylvoz
VINE DENSITY:	4200 plants per hectare.
AVERAGE YIELD:	110 Q.li grapes/Ha.
HARVEST TIME:	Mid September
VINIFICATION:	Traditional maceration of the skins lasting 10-14 days, at a controlled temperature of 24-27 ° C in steel tanks until the end of the malolactic fermentation.
ALCOHOL CONTENT:	13.00 % vol.
SERVING TEMPERATURE:	16 – 18°C
RESIDUAL SUGAR:	4.00 g/l
TOTAL ACIDITY:	5.00 g/l
AGEING:	4 months in steel tanks and 2 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Intense ruby red with violet reflections.

SCENT: Vinous with delicate notes of blackberry and raspberry.

FLAVOUR: Salty, aromatic, with soft and elegant tannins, pleasant even between meals.

FOOD PAIRING: Excellent with both meats, red and white, roasted noble poultry, rabbit hunter style. Serve at 18 ° C uncork the bottle a few hours before tasting.