



AZIENDA AGRICOLA
MOLETTA



MERLOT

Doc Piave

vintage 2010

An elegant, character-filled red wine that is Moletto's interpretation of an international variety. The 2010 vintage is destined to give a lot of satisfaction over time. To be enjoyed with white and dark roasted meats, fowl and game.

.Grape Variety
Merlot 100%

.Vineyard
Growing Region: Motta di Livenza - Treviso Province - Veneto Region
Altitude: 9 m A.M.S.L.
Soil: Motta di Livenza Vineyard Soil - flood plain origins of natural clay and limestone.
Exposure: east/west
Trellis System: spur-trained cordon
Plant Density: 2.000/3.000 plants per hectare
Age of vines: 46/12 years

.Vinification
The grapes have been vinified in stainless steel vats, with a maceration on the skins for about 25 days at a temperature of 26°-30°C / 79°-86°F. Malolactic fermentation followed the alcoholic fermentation. The wine was then left in stainless steel vats for fourteen months before bottling.

.Tasting notes
Colour: deep ruby red.
Bouquet: the typicalness emerges net. Clear the perception of the cherry and morello cherry, until light and fresh green scent. Vinous and slightly spicy.
Taste: elegant, with a respectful tannin. It returns in all mouth the red fruit already perceived to the nose. A full-bodied wine, with an important alcohol content also due to over-ripening on the plant. A wine destined to give a lot of satisfaction over time thanks to its structure and characteristics that predispose to aging.

.Alcohol content
13,5 % by vol.

.Serving temperature
18-20°C / 64-68°F

.Serving Suggestions
Red or white roast meats, poultry, when fully aged is perfect with wild fowl or game.



Sizes Available | 0,75 l

Box 6 bottles



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.Reviews & Articles



85 points

ANNUARIO DEI MIGLIORI VINI ITALIANI 2013 - Luca Maroni



3 clusters

BIBENDA 2013