

MERLOT TERABIANCA

Facing east at an altitude of 200 metres, the vineyard lies at the heart of the San Rocco Seno d' Elvio hamlet.

Its name "Terabianca" means white earth, and comes from the light colouring of the soil this Merlot is grown on, with its high percentage of calcium carbonate.

The first vintage dates back to 2014 and, since it is a new variety for the company, served several years to find the wine that made out the best characteristics of this variety. Brief maceration on the skins keeps the varietal red and black fruit overtones intact, while a year in barriques provides aromas of ripe fruit, jam and cherries in alcohol, along with spicy, balsamic and ethereal notes.

On the nose its intensity is striking, while the mouth is filled with warm, soft flavour. Already appealing in the first few years following the vintage, this wine has considerable ageing potential and can be cellared for a long time.

Bottle sizes: 75 cl



Vineyards: San Rocco Seno d'Elvio

Varietal composition: 100% Merlot

Harvest period: late September / early October

Vinification and ageing: crushing of the grapes, with fermentation and maceration in steel.

The wine evolves for around 12 months in barriques, followed by several months in the bottle, stored horizontally in cellars underground.

Alcohol: 14,5%

Colour: deep purplish red, with light ruby nuances.

Nose: intense and complex, mainly fruity with hints of cherry and plum jam. A spicy, vinous wine with balsamic and ethereal notes.

Taste: warm, soft and mouth-filling, with black cherry on a long aromatic finish.

Food pairings: cold cuts and medium-mature cheeses; a good match too for delicate and well-structured pasta and main courses.