



VISTORTA

The Vistorta property has a total area of 220 hectares of clay-limestone soil, in organic management.

The Merlot vineyards are divided in plots that are different for planting age, clone and training system: spurred cordon and guyot, the average density is 4600 vines per hectare.

BRANDO 2018 *MERLOT*

Wine	100% Merlot grape
Harvest	from the last decade of September 2018, selecting grapes from historical vineyards.
Final blend July 2021	
Unclarified, unfiltered	
Bottled	July 2021
Bottles	no. 1,230, 0.750 litre
Magnums	no. 100, 1.5 litre
Alcohol	13.40%
Total acidity	5.9
pH	3.6

Microwinemaking

Barrique fermentation

Alcoholic fermentation with manual punching down, it follows a 20 days maceration. The barrique are racked in pairs and the wine obtained from the two barrique continue its fining in one barrique with the pressed material until the final blend without additional racking.

Ceramic fermentation (300 lt)

Alcoholic fermentation with manual punching down, maceration on skin for 170 days. Then the wine is racked and pressed, going back to the ceramic container for 365 days. Following racking, the wine fines in small french oak casks (225 and 500 lt) for more than a year.

Application of European regulation for vinification production of ORGANIC WINE