

*Conti Brandolini d'Adda*



*Azienda Agricola Vistorta  
Brandino Brandolini d'Adda  
33077 Vistorta di Sacile (PN)  
Italia*

## **VISTORTA MERLOT 1996**

<b>Region:</b>	Friuli Venezia Giulia
<b>Classification:</b>	Controlled Denomination of Origin (D.O.C.)
<b>Grape Variety:</b>	91% Merlot – 3% Cabernet Franc – 6% Cabernet Sauvignon
<b>Vineyard:</b>	500 acres estate of which 50 actually planted with Merlot
<b>Soil:</b>	Clay rich in lime
<b>Vinification:</b>	Six days fermentation. Maceration of 15-20 days. Malolactic fermentation in barrique. Aged one year in french small oak. The wine is bottled with no filtration and cellared 5 months before release
<b>Alcohol Content:</b>	12.5%
<b>Description:</b>	<b>Color:</b> Ruby red <b>Bouquet:</b> Rich fruit and spices <b>Palate:</b> Highly structured, mellow and elegant well integrated tannis
<b>Aging Potential:</b>	Great aging potential
<b>Recommended with:</b>	Pastas, red meats, roasted or grilled – particularly lamb – cheeses
<b>Serving Temperature:</b>	Uncork at least half hour before serving. Temperature 20–22 °C
<b>Consulting oenologist:</b>	George Pauli (Chateau Gruaud-Larose)