



Conte Brandolini
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VISTORTA MERLOT 2004

The Vistorta property has a total area of 220 hectares of which 40 hectares of vineyard on well drained clay-limestone soil. Currently, the vineyards of red grapes occupy an area of 34 hectares, of which 85% Merlot grapes.

TECNIC SCHEDULE

Wine: 100% Merlot.

Grapes fermentation 7–8 days at a temperature of 28–30 °C

Alcoholic fermentation 7–8 days at a temperature of 28–30 °C

Post-fermentative maceration 20–22 days at a temperature of 22–25 °C

Malolactic fermentation induced naturally at controlled temperatures

12 months of aging in French oak barriques

Barriques: 40% new 30% one year 30% of two years

No stabilizing treatment, the wine is not filtered

Bottling spring 2006

65,000 bottles of 0.750 liters

2,000 bottles of 1.5 liters

200 bottles of 3 liters

Alcohol 13.05 %

Total acidity 5.3

PH 3.5

Owner Brandino Brandolini d'Adda

Consultants Oenological George Pauli and Samuel Tinon

Production manager Alec Ongaro

Azienda agricola Vistorta

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