



Conte Brandolini
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MERLOT VISTORTA 2010

The Vistorta property has a total area of 220 hectares of clay-limestone soil.

The Merlot vineyards consist of 16 well-drained hectares, divided into 15 plots with different clones of Merlot and different planting age.

Training system: spurred cordon and guyot, the average density is 4600 vines per hectar.

SCHEDA TECNICA

Wine: 100% Merlot

The grapes were harvested on the last week of September 2010 and divided basing on the vineyard provenience. Grapes were left separated in different fermentation tanks, completely destemmed and softly crushed.

Alcoholic fermentation: 7-8 days at a tempereture of 28–30 °C

Post-fermentative maceration: 10 days at a temperature of 22–25 °C

Malolactic Fermentation: naturally induced at controlled temperatures

12 months of aging in French tight grained oak barrels

Barriques: 40% new, 40% one year old, 20% two years old.

Assemblage in vats on December 2011

Bottled without filtration

17,340 bottles

1,000 Magnum bottles

89 Jeroboam bottles

Alcohol 12.85%

Total acidity 5.8

pH 3.40

Conduttore dell'azienda Brandino Brandolini d'Adda.

Consulenti enologici George Pauli e Samuel Tinon.

Responsabile della produzione Alec Ongaro.

Azienda agricola Vistorta

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