



GAGIABLU
ROSELLE • MAREMMA



MERLOT TOSCANA IGT

Frà MERLOT

GRAPE VARIETIES	Merlot 100%
AREA	Roselle, Grosseto - Maremma Toscana
SOIL	Medium-textured, well-draining
HARVEST PERIOD	Early September
ALCOHOL CONTENT	14,5%

VINIFICATION

The grapes are selected through thinning before harvest. At full ripeness, the best bunches are hand-picked into crates during the coolest hours of the morning, destemmed, and transferred to temperature-controlled stainless steel fermentation tanks. After the fermentation begins, the temperature is gradually increased, reaching a maximum of 28°C towards the end of the fermentation process. Maceration is managed with daily short pump-overs and délestage, lasting around 20 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks, then it is transferred to 500-liter tonneaux and barriques made of fine French oak. The aging in wood lasts 18 months. This is followed by blending, stabilization, and bottling. The wine is then further aged in the bottle for 6 months.

TASTING NOTES

The color is a deep and brilliant ruby red with violet reflections; the aroma is intriguing, with great richness and complexity, full of nuances, featuring strong notes of ripe black forest fruits, elegant balsamic hints, and sweet spices like vanilla and caramel. The lively, deep, and persistent tannins, well balanced by the volume and freshness, give this wine a harmonious and full taste, along with a long aging potential.

SERVING SUGGESTIONS

Temperature around 18°C in large glasses.

FOOD PAIRINGS

Ideal with game and hearty red meat dishes, or as a wine for meditation.

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