



GAGIABLU
ROSELLE • MAREMMA



MERLOT TOSCANA IGT

FRÀ MERLOT

GRAPE VARIETIES	Merlot 100%
PRODUCTION AREA	Roselle, Grosseto Maremma Tuscany
SOIL	Medium texture, neutral pH, deep and with good drainage
HARVEST PERIOD	Early September
ALCOHOL CONTENT	14.30%

VINIFICATION

The grapes are selected on the vine and hand harvested in the cool of the early morning, stripped and crushed and transferred to temperature-controlled concrete fermentation vats. After fermentation starts, the temperature is gradually raised to reach a maximum of 28°C towards the end of the process. Maceration lasts about 20 days, with brief daily pumping over and déléstage. After being drawn from the vat, the wine undergoes malolactic fermentation in concrete vats and is then transferred to 500-litre tonneaux in fine French oak, half new and half second-fill. Ageing in wood lasts about 18 months. This is followed by assemblage, stabilisation and bottling.

TASTING NOTES

Intense brilliant ruby red in colour with purple hues; an intriguing aroma of great richness and complexity, full of nuances with recognisable strong traces of ripe black berries, elegant balsamic notes, and sweet spices like vanilla and caramel. Its lively, deep, persistent tannins, with well-balanced volume and freshness, give this wine harmonious full taste and lengthy ageing potential.

SERVING SUGGESTIONS

Temperature around 18°C in wide-mouth wine glasses.

FOOD PAIRING

Ideal with game and big dishes of red meat or as a sipping wine.