**I’Rennero – DOCG Suvereto Merlot**

**Grape**

100% Merlot

**Production area**
Suvereto (Livorno)

**Altitude**
100 meters above s.l.

**Type of soil**

Sand, clay and stone

**Training system**
Guyot and Spurred cordon

**Plantation density**
6.500 vine plants per hectare

**Serving temperature**
18° C – 64,4 ° F

**INIFICATION TECHNIQUE**

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature. The malolactic fermentation takes place in barrique, where the wine ages for 15 months. The ageing in bottle is of 12 months.

**ORGANOLEPTIC CHARACTERISTICS**
**Colour:** dark ruby red with purple striping.

**Fragrance:** characterized by cherry, black currant and black berry jam wrapping sensations. Intriguing the spicy and vanilla notes.

**Taste:** full, smooth, of great tasting volume. The tannin weft results characterized by dense and sweet, round and velvety tannins. Very long lasting final.