## MERLOT TERRE SICILIANE IGT

2022 | Red Wine



Case Size: 6

Soft and silky on the palate, with richly concentrated flavours of plums, wild berries and liquorice with notes of star anise, dried marjoram and mocha. Light tannins on the finish.

## Vinification:

De-stemming, cold maceration on the skins for two days at 5°C, fermentation at 26°-28°C with frequent re-circulation and removal of the must. Malolactic fermentation in stainless steel, and a period in contact with the fine lees of at least five months. Successive fining in the bottle.

Grape Varieties: Merlot

**Classification:** IGT Terre Siciliane | **ABV:** 14% | **Closure:** Glass Cap