



DARE

Classic Red Wines

Merlot Doc Piave



Variety: 100% Merlot.

Soil and vineyards: clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

Harvest: manual harvesting in the second week of September.

Vinification and ageing: the manual harvest begins once the grapes have reached the optimum levels of total acidity, sugars and phenolic maturity; they are then destemmed and crushed. The fermentation of the must is then carried out, in contact with the skins, for 7 days, at a controlled temperature (28°C) in stainless-steel tanks. After devatting, the wine is aged in stainless-steel tanks until malolactic fermentation is complete (around 8-10 months). After in-bottle ageing for 6-12 months, the wine is ready to be released onto the market.

Maturation potential: complete maturation is reached after around 4 years of in-bottle ageing.

Tasting notes: intense ruby-red colour, the bouquet is immediately captivating, very complex, fresh, with red berry fruit (blackberry, blueberry, black cherry) to the fore; full-bodied and warm on the palate, with great persistence of the same notes found in the bouquet.

Alcohol content: 13% by vol.