BALDASSARRI



IGT UMBRIA - MERLOT "VERZARO"

Organoleptic Test

Blend: 100% Merlot.
Appareance: Clear, limpid.
Colour: Ruby red.
Scent: A fresh, young wine with aromas of ripe red fruit, especially cassis, raspberry and black cherry.
Flavor: The taste notes confirm the great freshness already perceived on olfaction. The tasting shows us a wine almost tannin winy and surprisingly ready from the very first months of life. An atypical red wine of its kind in that it is endowed with great drinkability right from the start.
Production: Harvesting is done in perforated boxes of KG15 cad. The grapes are destemmed, sent to fermentation and selected yeasts are added. Alcoholic fermentation that is thermo-controlled lasts about a week, as does postfermentation maceration. Then the racking and soft pressing of the fermented pomace takes place. And then the selection of the different fractions of wine takes place. Manolactic fermentation in stainless steel. The wine is cold tartarically stabilized through the process of tartaric stabilization during March-April. Then the wine is blended and bottled.
Food Pairings: Excellent pairing with fresh, unseasoned cured meats and cold cuts, especially Prosciutto di Norcia. Being an extremely smooth Merlot, it also goes well with vegetable pies and risottos in general.

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