



VITALMA – MERLOT ORGANIC WITHOUT ADDED SULFITES - VEGAN



This is a natural organic wine and without any added sulphites and vegan: it is clean and elegant, with light complex and spicy notes. The purity of nature for everybody to enjoy!

Grape Varietals: 100% Merlot.

Average age of the vines: 15 years.

Soil: mainly clayey, partly calcareous.

Harvest Period: last ten days of September.

Vinification: classic red vinification, maceration on the skins for about 7-10 days, then racking and soft pressing. Subsequent malolactic fermentation and aging in steel tanks until bottling. During the entire winemaking and aging process no sulphites are added.

Alcohol Content: 13% by vol.

Residual Sugar: 0 grams per liter (complete fermentation as no sulfites are added).

Color: intense ruby red.

Aroma: intense nose with pronounced hints of ripe red fruit and berries, slightly spicy and with notes of violet.

Palate: of great character, in the mouth it reveals an excellent balance between freshness and softness. Its soft tannins particularly enhance the notes of red fruits and the finish is enveloping and persistent, with cherry and plum returns.

Food Suggestions: roasted and grilled meats, medium-aged cheeses.

Serving Temperature: 14-16 °C / 57-61 °F.