

ALESSANDRO BERSELLI

Signature Collection

TOSCANA MERLOT I.G.T.

Grape Varietals: 100% Merlot.

Average age of the vines: 25 years.

Soil: clayey and calcareous.

Harvest Period: first half of September.

Vinification: soft pressing, followed by traditional red wine fermentation with daily reassembly and crowding. At the end of the fermentation process, the wine is aged for 12 months in barriques and tonneaux.

Alcohol Content: 13.5% by vol.

Residual Sugar: 2 grams per liter.

Color: ruby red with purple reflections.

Aroma: rich bouquet with spiced notes of licorice root, black pepper, clove, all completed by fruity aromas of blackberry and ripe red fruit.

Palate: round and important with notes of ripe red fruit. Velvety and soft, tannins are smooth; overall, it's a pleasant wine with a long finish and good persistence.

Food Suggestions: roast meats, including duck and poultry with elaborate sauces.

Serving Temperature: 16-18 °C / 61-64 °F.

