

ALESSANDRO BERSELLI

Signature Collection

MERLOT TOSCANA I.G.T.

Grape Varietals: 100% Merlot

Vineyards: Toscana

Average age of the vines: 20 years

Soil: calcareous and clayey

Harvest Period: first half of September

Vinification: degrass, soft press and traditional fermentation in stainless steel. Daily pumping over. Malolactic fermentation in barrique

Alcohol Content: 13.5% by vol.

Residual Sugar: 4 grams per liter

Color: bright ruby red with purple tones

Aroma: juicy dark berries, licorice, spice

Palate: powerful, smooth tannins, great complexity, long and persistent

Food Suggestions: roasted meats, duck, elaborate poultry and hearty sauces

Serving Temperature: 16 °C / 61 °F

