## CABERT

# Merlot

IGP

Vinous, full-bodied and smooth

### **\*\*\***

**BUNCH** Pyramidal, winged, medium sized, compact

 $(\mathbf{a})$ 

#### VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.

#### RIPENING

At the end of September



STYLE Dry P

SERVING TEMPERATURE 18° C

(%)

**TECHNICAL ANALYSIS** Alcohol: 12,00 %vol Contains sulphites



**DESCRIPTION** Vinous, full-bodied and smooth



#### **GASTRONOMIC PAIRING**

Roasted meats and casseroles of rabbit, game, etc.



**AWARDS** Some of the awards received:

GILBERT & GAILLARD INT. COMPETITION 2022 ORO / GOLD



