

Merlot Villa Minelli

PROPRIETOR: Edizione srl

MANAGER: Massimo Zambon

WINEMAKER/CONSULTANT: Daniele Dal Secco followed by Francesco Serafini

VINEYARD

LOCATION: in the municipalities of Ponzano Veneto and Villorba, in the heart of the Province of Treviso on the Po Plain

AREA: 1 Ha

SOIL: loose with a significant skeletal and gravel content

VARIETY

GRAPES: Merlot grafted on old rootstock

AVERAGE AGE OF VINES: over 50 years

PLANTING DENSITY (VINES/Ha): 3,000

EXPOSURE: plain with north-south planted rows

TRAINING METHOD: Sylvoz

AVERAGE CROP LOAD: maximum 10 bunches per vine

YIELD (t/ha): 6/7

VINEYARD MANAGEMENT: cost-effective pest control and optional irrigation

CANOPY MANAGEMENT: de-leafing, topping, shoot thinning, weeding to eliminate need for herbicides, thinning out

HARVEST/ VINIFICATION

Manual, in 15 kg crates. When grapes are perfectly ripe. Selection on the vine followed by indoor sorting on a vibrating table, de-stalking, crushing, controlled temperature fermentation with a low sulphur dioxide content in horizontal macerators. After racking in stainless steel tanks to remove some of the lees, the wine is barrelled (50% new) to complete alcoholic fermentation and begin malolactic fermentation. The wine rests in the barrel for 12 to 15 months before finishing in the bottle for 6 months.

FIRST YEAR OF PRODUCTION: 2012



WINERY

A winery with the capacity for vinification in separate batches using horizontal macerators and stainless steel tanks in a fully temperature controlled process. Cooling system for perfect cold maceration of all batches if necessary before fermentation. Pneumatic press and volumetric pumps for delicate processing.

**MERLOT VILLA
MINELLI 2012**

A vintage of medium structure, rendered elegant and refined by a warm harvest. A super expression of the region's character and of the vintage

PRODUCTION: 5,000 bottles

BUDDING: around 15-20 March

FLOWERING: early June

MID VERAISON: late July / first week in August

HARVEST: 15/16 September

MACERATION: 8 days

RACKING: 24 September

ALCOHOLIC FERMENTATION: in horizontal macerators, then in barrels (50% new and used for one year), to finish the sugar and complete malolactic fermentation

FINISHING: 12 months in the barrel, followed by least 6 months in the bottle

ANALYTIC DATA: alcohol: 13% vol.; residual sugar: 1 g/l; pH: 3.6

TASTING NOTES: A stunning ruby red colour, intense but bright, of a consistency that forms evident tears on the walls of the glass. The nose is immediately intense, complex and fine. Clear notes of blackberry, black cherry and violet gradually reveal spicy overtones ranging from sweet tobacco to cocoa, vanilla, sandalwood and liquorice. An extraordinarily balanced attack, immediately warm and fascinating with smooth, well rounded, almost sweet tannins. The pleasing finish is characterised by persistent notes of mulberry and cherry with hints of sweet spices.