



VIGNA DEL MORO

Merlot

Type of wine: red
Grape variety: 100% Merlot
Denomination: Colli Mantovani Alto Mincio
Alcohol content: 13,50% vol.
Total acidity: 5,70 g/liter
pH: 3,40
Sugars: 7 g/liter
Vineyard location: Reale in Volta Mantovana
Altitude: 90 m. a.s.l.
Exposure: south south-est
Terroir: medium Morenic dough, loamy, with a drainage layer
Vineyard density: 5200 vines / Hectare
Production per vine: 1,8 kg
Training system: Guyot
Cutting: manual
Harvest: mechanical at the beginning of October
Drying: during maturation of the grapes, we manually eliminate the leaves that cover the grapes, to better expose the grapes to the sun rays and to over-ripening the grapes for 15 days.

Vinification: red wine vinification with cryo-maceration of the grapes for 48 hours at controlled temperature at 4° C.
After punching down the must to extract aromas from the skins, the alcoholic fermentation on the skins starts at the temperature 20°C in steel vats for 15 days.
We willingly interrupt the fermentation at 14° alcohol, to preserve a natural residual sugar.
The wine remains on the fine lees till the bottling.

Refinement: minimum 6 months in bottle
Ageing: 4 years
Serving temperature: 16°-18° C
Colour: intense ruby red
Bouquet: violets and mature plum aromas, vanilla and pepper, spicy.
Taste: balanced with pleasant red fruit sensations, with the right well-structured tannins.
Serve with: game, stews, strong flavored meats, roasted.
Bottle: classical Bordeaux conical
Size: 750 ml.
Cork: Nomacorc-bio made by sugar cane polymer
Packaging: 6 bottles in horizontal position

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