



LA MARCA

MERLOT MARCA TREVIGIANA I.G.T.

Cultivated in the March of Treviso area since the late 1800s, Merlot is a rustic and generous varietal that offers a wine with a lovely ruby red colour, well-balanced in taste and hints reminiscent of red fruit. The flavour is intense, pleasant and informal.

Suggested food pairings: excellent with cold cuts and hard cheese platters. At the table it pairs well with roasted, stewed or boiled meats, poultry and game.

Serving temperature: 16-18 °C.

Designation: Marca Trevigiana I.G.T.

Grape variety: Merlot

Vinification: after crushing, the product is macerated at a controlled temperature of 23-25 °C and aged in stainless steel tanks.

Alcohol: 11.5 % vol.

Storage: in a cool, dark place between 12 and 18 °C. Avoid storing in the refrigerator for long periods.

Bottle size: 75 cl.

Packaging: each box contains six 75 cl. bottles; weight 7.20 kg/box. Dimensions: 23.5 x 15.5 x 30 cm.

