

# 110 E LODE

VINO ROSSO MERLOT SELEZIONE

  
**Pilandro**<sup>®</sup>

Excellence in a Pilandro red comes from old vines grown in Lugana soil. Thirtysix months of cask maturation gives this wine its robust structure with aromas of vanilla, cocoa and cherry.

Serve at a temperature of 16-18°C (61-64°F)

Enjoy with wild game  
and other roast or grilled meats



Available formats



0,75 L



## DESCRIPTION

**VARIETY:**  
Merlot 100%

**VINEYARD:**  
Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano

**HARVEST:**  
Grapes withered on the vine, manual harvest with qualitative selection in the vineyard in full respect of the integrity of the grapes

**VINIFICATION:**  
Stripping and maceration on the skins for 12-15 days in steel tanks. Once fermentation is complete, the wine is devatted and the marc is pressed. The wine then undergoes malolactic fermentation and cask maturation

**MATURATION:**  
36 months in 500L tonneaux

**VINTAGE:** 2015

**ABV:** 15%

PILANDRO WINE SHOP

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