

70ANNI

AGED MERLOT


Pilandro[®]

With an intense, ruby-red color, which tends towards a deeper garnet with age, our Settantanni Merlot conveys a strong personality and elegance granted by maturation first in large oak barrels and then in casks, a process carefully designed to lend this wine its soft, velvety flavor.

Serve at a temperature of 16-18°C (60,8-64°F)

Pair with wild game, other grilled or roast meats, and cheese



Available formats



0,75 L - 1,5 L - 3 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:
Mechanical harvest, delicate in full respect of the integrity of the grapes with rapid delivery in the basement.
Late harvest in late October

VINIFICATION:
Stripping and maceration on the skins for 8-10 days in steel tanks. Once fermentation is complete, the wine is devatted and the marc is pressed. It then undergoes malolactic fermentation and is aged in oak barrels

AGING:
8-12 months in 2500 L oak barrels for 50% of the volume and the same number in tonneaux. Then assembled and aged 6 months in the bottle

VINTAGE: 2021

ABV: 15%

PILANDRO WINE SHOP

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