

C O R T E  
**FEDEREI**

**Merlot**

INDICAZIONE GEOGRAFICA PROTETTA  
RUBICONE  
ORGANIC  
DA UVE LEGGERMENTE APPASSITE

*Organic*



GRAPES:  
100% Merlot

VINEYARDS AREA:

The Merlot grapes are selected from organic vineyards in Coriano, (province of Rimini) in Emilia Romagna region. The vines are trained using the Guyot system. The plants are an average of 15 years old, with a yield of approximately 1.8-2kg per vine.

HARVEST AND APPASSIMENTO

The bunches of grapes dry naturally on the vines for approximately 10 days before being carefully picked by hand in the second half of September.

VINIFICATION:

After de-stemming, the grapes are not crushed, so they remain whole, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 25°C for 7 days.

Frequent pumping over and rack and return are carried out in the early stages of fermentation to achieve a gentle extraction of aromas and tannins.

After racking, malolactic bacteria are added to induce malolactic fermentation.

AGEING:

20% of the wine in American oak barriques for 6 months.

ALCOHOL:

14%

WINEMAKER'S NOTES:

Deep red colour with a garnet hue. It shows an intense bouquet of red berry fruit and floral notes with balsamic hints and a touch of vanilla. On the palate, it is structured and well-balanced with good acidity. Elegant with gentle tannins, it finishes long.

Ideal with roast meats, barbecues, game and mature cheese or with your favourite pizza. Can also be enjoyed by itself!