



CAMPORDIGNO

Organic Wine



IT BIO 014

AGRICOLTURA ITALIANA

THE WINE	
Denomination	Montecudaio DOC Merlot Biologico
Main grape varieties	Merlot
TASTING NOTES	
Color	Purple red, intense and brilliant
Aroma	Intense, red fruits with slight spicy notes
Taste	Fresh, round and harmonious, sapid and very fresh
TERRITORY OF PRODUCTION	
Production area	Alta Maremma - Montescudaio
Vineyards of provenance	Fontirosso
Year of implanting of vineyards	1998
Exposure	North/south
Altitude on sea level	100 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	4.500 vines per hectare
Production (kg./plant)	1,5
Date of harvest	Beginning of September
HARVEST	
	By hand in crates
VINIFICATION AND AGEING	
Fermentation tanks	Stainless steel with controlled temperature
Fermentation temperature	15°C for the first two days, then up to 28°C until depletion of the sugars
Yeasts	Natural from the grapes
Duration of fermentation and maceration	20 days
Malolactic fermentation	In stainless steel and concrete
Ageing in bottle	12 months
Number of bottles produced	10.000
PAIRINGS	
Hams and salami, semi-seasoned pecorino cheese, tagliatelle pasta with mushrooms	