



PORPORA 10,5%

Merlot vino varietale

TYPE

Varietal Merlot Wine

GRAPE VARIETY

Merlot

PRODUCTION AREA

Abruzzo Region, Italy

VINEYARD ALTITUDE

200–400 m a.s.l.

TRAINING SYSTEM

Tendone

HARVEST

First ten days of September

WINEMAKING

Metodo Ulisse.

Destemming and gentle pressing. Cold maceration and alcoholic fermentation in stainless steel for 20–25 days.

AGING

Stainless steel

ALCOHOL CONTENT

10,5% vol.

COLOR

Transparent ruby red

AROMATIC PROFILE

Dominant notes of raspberry, blackcurrant and blackberry, followed by delicate hints of dog rose.

TASTE PROFILE

Fresh and smooth on the palate, with a pronounced fruity aftertaste.

SERVING TEMPERATURE

14–16°C

FOOD PAIRINGS

Pizza and street food, cured meats, cheeses, tartare, carpaccio and light grilled dishes.

