



TENUTA
SAN VITO

COLLE DEI MANDORLI

TOSCANA
Indicazione Geografica Tipica
MERLOT



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Classification:	Toscana Igt Merlot.
Blend:	Merlot.
Harvest:	In October.
Vinification:	Red-wine fermentation, with 20-25 day maceration on the skins and regular pumpovers for several days.
Maturation:	At least 14 months in oak barriques, where malolactic fermentation takes place, followed by further bottle-ageing.
Sensory Profile:	Deep ruby red, generous, complex nose with lingering fragrant of pungent spice and ripe red berry, well balanced on the palate, firm-structured yet smooth and opulent, with very fine-grained, fragrant tannins, a wine of great breed with impressive cellaring potential.
Serving Suggestions:	Ideal with all meat dishes, roasts, stews, and any preparation in juices or sauce, an outstanding partner with small and large wild game.