



Bosco del Merlo

360 RUBER CAPITE DELLE VENEZIE I.G.T. ~ ROSSO



Magnum

Grapes:

40% Merlot, 25% Cabernet Sauvignon 20%
Malbec 15% Cabernet Franc.

Vinification:

The grapes are harvested by hand and each variety is vinified separately, with macerations lasting from 10 to 18 days. The wines refine in 225 litres barrels for 12 - 15 months; after that they are blended and age for 6 months in 20 and 30 Hl barrels. Then the wine refines for 9 months in the bottle.

Organoleptic characteristics

Colour: lively ruby red.

Bouquet: rich and complex with clear notes of small red fruit, spices and tobacco.

Taste: pleasantly austere, it has a pleasant fruity taste supported by a strong but soft body.

Gastronomic matches Ideal with roasted red meats, braise and game. Excellent also with gulasch and polish mushrooms.

Alcohol content: 13% Vol.

Serving temperature: 18° C.

Available size: 750 ml. – 1.500 ml.



**Gold Medal
Weintróphy
Berlin
2008**



		score:16/2	score:89	score: 86
2011	2011	2011	2011, 2010 e 2008	2009
		score: 15,5/20	score: 90!	score: 84
2010	2010, 2009, 2008	2009	2009	2008
		score:14,5/20	score: 81	score: 81
2009, 2008, 2007, 2006	2008	2008	2007	2007
		score: 15/20	score: 2008	
2009, 2008, 2007, 2006	2007 e 2006	2007		



**2008: Great Mention
at the Vinitaly
International
competition, Verona**



**Silver Medal, Concours
Mondial de Bruxelles
2007 and 2008**

**2007: Seal of Approval all'
International Wine
Challenge of London**



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