



Bosco del Merlo

CAMPO CAMINO

LISON PRAMAGGIORE D.O.C. ~ MERLOT

Grapes

100% Merlot

produced in our own vineyards.

Vinification process

The maceration goes on for 10 – 12 days.

After a first phase in steel tanks, where the malolactic fermentation takes place, the wine ages in 30 Hl oak barrels for 12 months. Then it refines in bottle for 4 months.

Organoleptic characteristics

Colour: deep ruby red with purple hues.

Bouquet: rich and interesting for the good balance between fruity and spicy notes.

Taste: soft, full and harmonious.

Gastronomic matches

Excellent with red roasted or braised meat and with aged cheeses.

Alcoholic content:

12,5% by volume

Serving temperature:

18°C

Bottle size:

750 ml



2011



2010 e 2009



2008 e 2006



2011, 2010,
2009, 2008



2007 e
2006



score: 86

2011

score: 85

2010

score: 87

2009 e 2008



2007



score: 14/20

2011

score: 14,5/20

2009

score: 13,5/20

2008



score: 86

2011



Score: 84, Concours Mondial du Merlot 2008



Bosco del Merlo