



DRAGO ROSSO MERLOT



IN VINEYARD

We select the vineyards with the best exposure to sun to ensure a perfect ripening of the fruit. The grapes of merlot are left in the plant for slight over-ripening that confers to the wine a decisive aromatic charge and an enveloping structure.

IN CELLAR

The grapes are vinified at a temperature of 25°C to enhance the intensity of the color, while maceration continues for over 18 days. It follows alcoholic fermentation in steel tanks and a passage in large barrel, where the malolactic fermentation takes place and gives pleasant aromas and noble tannins of wood.

IN TASTING

Merlot Drago Rosso has a deep ruby red color. The bouquet has a strong aromatic charge balanced by enveloping scents reminiscent of red fruit, such as cherry and blueberry, accompanied by light spicy notes. The palate is full and balanced by a good structure. The light tannins give a persistent and harmonious ending.

PLUS

Merlot Drago Rosso Paladin is a dynamic wine, suitable for all situations. It presents a decisive and important structure that surprises the palate with pleasant emotions.

PAIRINGS

Perfect to taste during a barbecue with red meat or game with friends. Try it also in pair with salami and or spicy cheeses.

Taste at 18°C

Technical information

- Bottle Size: 0,75 l
- 14% Alc. Vol.

- Sulphites: 120 mg/l
- Sugar: 12 gr/l
- Acidity: 5,8
- PH: 3,43