

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, when the alcoholic fermentation in steel tanks is over. It follows the aging 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. A decisive and important wine, thanks to the balance between the maturity of the grapes and the aging in wood barrels.

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

AWARDS



Gold Medal at
ASIA WINE TROPHY



Gold Medal at
CWSA CHINA



Gold Medal at
BERLINER WINE TROPHY



94 Points
Migliori Vini - LUCA MARONI



Gold Medal at
Mundus Vini



Gold Medal at
SAKURA WINE AWARDS
Japan



90 POINTS
James Suckling

Technical Information

- BottleSize: 0,75l-1,5l-3l
- 14% Alc. Vol.
- Sugar: 9,5 (±0,5) gr/l



Certified VeganOK