



VISTORTA

The Vistorta property has a total area of 220 hectares of clay-limestone soil, in organic management.

The Merlot vineyards are divided in plots that are different for planting age, clone and training system: spurred cordon and guyot, the average density is 4600 vines per hectare.

## BRANDO 2016 *MERLOT*

|  |   |  |
|--|---|--|
| Wine   | 100% Merlot grape   | <i>Microwinemaking</i>   |
| Harvest  | from last week of September 2016, selecting grapes from historical vineyards. | <i>Barrique fermentation</i><br>Alcoholic fermentation with manual punching downs, it follows a 20 days maceration. The barrique are racked in pairs and the wine obtained from the two barrique continue its fining in one barrique with the pressed material until the final blend without additional racking. |
| Final blend June 2018<br>Unclarified, unfiltered |   |  |
| Bottled  | July 2018   | <i>Ceramic fermentation</i>  |
| Bottles  | 444, 0.750 litre  | Alcoholic fermentation with manual punching downs, maceration on skin for 150 days.  |
| Magnums  | 78, 1.5 litre   | Then the wine is racked and pressed, going back to the ceramic container for 365 days.   |
| Alcool   | 12.80%  | Following racking, the wine fines in small french oak casks for more than a year.  |
| Total acidity                                    | 5.4   |  |
| pH   | 3.55  |  |

*Application of European regulation for vinification production of ORGANIC WINE*