



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 2017 *MERLOT*

Wine	100% Merlot grape	<i>Microwinemaking</i>
Harvest	from mid-September 2017, selecting grapes from historical vineyards.	<i>Barrique fermentation</i> Alcoholic fermentation with manual punching downs, it follows a 30 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 2021 Unclarified, unfiltered		
Bottled	July 2021	
Bottles	no. 1,150, 0,750 litre	<i>Ceramic fermentation (300 lt)</i>
Magnums	no. 80, 1,5 litre	Alcoholic fermentation with manual punching downs, maceration on skin for 180 days. Then the wine is racked and pressed, going back to the ceramic container for 365 days. Following racking, the wine fines in small french oak casks (225 lt) for more than a year.
Alcohol	13.40%	
Total acidity	6.0	
pH	3.55	

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