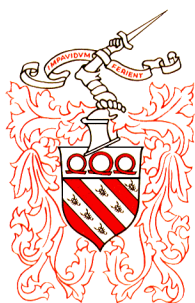


Conti Brandolini d'Adda



*Azienda Agricola Vistorta
Brandino Brandolini d'Adda
33077 Vistorta di Sacile (PN)
Italia*

VISTORTA MERLOT 1999

Region:	Friuli Venezia Giulia
Classification:	Controlled Denomination of Origin (D.O.C.)
Grape Variety:	92% Merlot – 5% Cabernet Franc – 3% Syraz
Vineyard:	500 acres estate of wich 50 actually planted with Merlot
Soil:	Clay rich in lime
Vinification:	Six days fermentation. Maceration of 15–20 days. Malolactic fermentation in barrique. Aged one year in french small oak. The wine is bottled with no filtration and cellared 5 months before release
Alcohol Content:	12.5%
Description:	Color: Ruby red Bouquet: Rich fruit and spices Palate: Highly structured, mellow and elegant well integrated tannis
Aging Potential:	Great aging potential
Recommended with:	Pastas, red meats, roasted or grilled – particularly lamb – cheeses
Serving Temperature:	Uncork at least half hour before serving. Temperature 20°–22°
Consulting oenologist:	George Pauli (Chateau Gruaud-Larose)