

Conti Brandolini d'Adda



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

VISTORTA MERLOT 2002

The Vistorta estate has a total cultivation area of 200 hectares, of which 40 are planted with vines on well-drained clay-limestone soils.

At the moment, red grape varieties occupy an area of 34 hectares (72% Merlot).

Training systems used: cordon spur and Guyot with a density of 4600 vines per hectare.

Region:	Friuli Venezia Giulia
Classification:	Controlled Denomination of Origin (D.O.C.)
Grape Variety:	100% Merlot
Vineyard:	500 acres estate of which 60 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 12 months before release
Alcohol Content:	13%
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 °C
Consulting oenologist:	George Pauli (Chateau Gruaud-Larose)
Production:	50,400 bottles