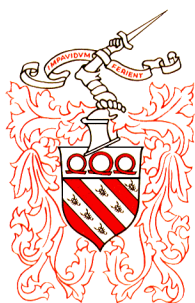


Conti Brandolini d'Adda



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

VISTORTA MERLOT 2003

Perfect weather conditions, beautiful grown season, optimal harvest and full grape maturity.

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:	Eight days fermentation. Maceration of 18–20 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 one hour before serving. Temperature 20–22 °C
Consulting oenologist:	George Pauli (Chateau Gruaud-Larose)
Production:	80,000 bottles