



Conte Brandolini
D ' A D D A

VISTORTA MERLOT 2005

The Vistorta property has a total area of 220 hectares of which 40 hectares of vineyard on well drained clay-limestone soil. Currently, the vineyards of red grapes occupy an area of 34 hectares, of which 85% Merlot grapes.

TECNIC SCHEDULE

Wine: 100% Merlot.

Grapes fermentation 7–8 days at a temperature of 28–30 °C

Alcoholic fermentation 7–8 days at a temperature of 28–30 °C

Post-fermentative maceration 20–22 days at a temperature of 22–25 °C

Malolactic fermentation induced naturally at controlled temperatures

12 months of aging in French oak barriques

Barriques: 40% new 30% one year 30% of two years

No stabilizing treatment, the wine is not filtered

Bottling spring 2007

72,000 bottles of 0.750 liters

2,000 bottles of 1.5 liters

200 bottles of 3 liters

Alcohol 12.75 %

Total acidity 5.8

PH 3.45

Owner Brandino Brandolini d'Adda

Consultants Oenological George Pauli and Samuel Tinon

Production manager Alec Ongaro

Azienda agricola Vistorta

Sede: Via Vistorta n. 82 – Sacile (PN) – tel. 0434/71135 – fax 0434/734878

Cantina: Via della Vigna – Cordignano (TV) – tel. 0438/995386

e-mail: vistorta@vistorta.it web: www.vistorta.it