



# *Conte Brandolini*

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## **VISTORTA MERLOT 2009**

The Vistorta property has a total area of 220 hectares of clay-limestone soil. The Merlot vineyards consist of 16 well drained hectares, divided into 15 plots with different clones of Merlot and different planting age. Training system: spurred cordon and guyot, the average density is 4600 vines per hectare.

### **TECHNICAL NOTES**

Wine: 100% Merlot.

The grapes were harvested during the last week of September 2009.

Grapes were completely destemmed and softly crushed.

40% of the harvested grapes were cold-macerated.

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

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

Malolactic fermentation: induced naturally at controlled temperatures

12 months of aging in French tight grained oak barrels

Barriques: 40% new, 30% one year old, 30% two years old

Final blending of the fermentation parcels in February 2011

Assemblage in vats in June 2011

Bottling without filtration at the end of Spring 2009

63,000 0.750 liter bottles

1,500 1.5 liter bottles

200 3 liter bottles

Alcohol 13.10 %

Total acidity 5.9

PH 3.40

Owner: Brandino Brandolini d'Adda

Consultants: 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](mailto:vistorta@vistorta.it) web: [www.vistorta.it](http://www.vistorta.it)