



*Conte Brandolini*  
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## MERLOT VISTORTA 2011

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 hectar.

### TECHNICAL NOTES

Wine: 100% Merlot

The grapes were harvested on the third week of September 2011 and divided basing on the vineyard provenience.

Grapes were left separated in different fermentation tanks, completely destemmed and softly crushed.

Alcoholic fermentation: 7–8 days at a temperature of 28–30 °C with daily delestages and pumpoffs.

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

Malolactic Fermentation: naturally induced at controlled temperatures.

15 months of aging in French tight grained oak barrels.

Barriques: 40% new, 40% one year old, 20% two years old.

Permanence in cement tanks, bottling without filtration on Winter 2014

35,200 0.750 liter bottles

1,640 1.5 liter bottles

173 3 litres bottles

Total acidity 5.9

PH 3.45

Owner: Brandino Brandolini d'Adda.

Consultants: George Pauli and Samuel Tinon.

Production manager: Alec Ongaro.

Azienda agricola Vistorta

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