



Conte Brandolini
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MERLOT VISTORTA 2015

The Vistorta property has a total area of 220 hectares of clay-limestone soil.

The Merlot vineyards consist of 15.5 well-drained hectares, divided into 16 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 on the last week of September 2015, and divided basing on the vineyard provenience.

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

65% traditional fermentation: alcoholic fermentation 7–8 days at a temperature of 27–29 °C with daily delestages and pumpoffs.

Post-fermentative maceration: 25 days at a temperature of 23–25 °C.

Malolactic Fermentation: naturally induced at controlled temperatures.

Final assembly of traditional fermentation batches in spring 2017.

15 months of aging in French fine grained oak barrels.

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

Second vintage that has in the blend a 35% of natural vinified merlot from historical vineyards.

Permanence in concrete tanks, bottling without filtration on Spring 2018

Application of European regulation for vinification production of ORGANIC WINE.

6700 0.750 liter bottles
400 1.5 liter bottles
12.70% alcoholic volume
Total acidity 5.5
PH 3.50

Owner: Brandino Brandolini d'Adda.

Production manager: Alec Ongaro.

Azienda agricola Vistorta

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