

# Viva Red of Merlot



## TASTING NOTES

### SMELL AND FLAVOURS

Well-structured, dense wine, dark red in colour, aged in stainless steel barrels.

### TASTE

When young: intense aromas of ripe dark fruits such as cherries, blackberries and blackcurrants. When matured: more complex still, but, as this is a new style of wine-making, the mature aroma will be a pleasant surprise.

## GENERAL INFORMATION

Type of vine:	Merlot 100%
Name:	Merlot IGT Svizzera Italiana
Quality class:	IGT Svizzera Italiana
Colour:	Very dark, intense red
Wine style:	Red wine <b>with no added sulphites</b>
Region:	Municipality of Gamberogno (2 km from Lake Maggiore), Ticino, Switzerland
Alcoholic content:	13% Vol.

## VINIFICATION

### DESCRIPTION

Grapes are harvested by hand when they are ripe. They are pressed and de-stemmed using wine-making equipment with automatic temperature control. The alcoholic fermentation process takes place **with spontaneous yeasts present on the grape skin and without added sulphites** and at various temperatures in order to bring out aromatic substances, colour and optimal tannins. The skins are processed in different daily cycles in order to extract the grape's natural potential as best as possible. When the right time has come, racking and pressing takes place. Processes takes place over time to improve the roundness and complexity of the wine. During this time, the natural malolactic fermentation process is also completed and the transfer is made to clay vessels. After pouring, still **without added sulphites**, the wine remains in the clay vessels for some months in order to mature and undergo the physical natural cold stabilisation process. Wine is blended and slightly filtered before being bottled. The new wine is elegant, structured, dense and natural, made for an attentive, modern audience. Without a doubt, it is the ideal product even for the most perceptive clientele. remains in stainless steel containers for a couple of months at least.

Without added sulphites

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**Malolactic fermentation:** in stainless steel containers  
**Aging:** in stainless steel containers  
**without added sulphites**  
**Bottle aging:** 3 months

## BOTTLE

**Bottle shape:** Bordolese  
**Aging potential:** **at least 10 years**  
**Corks:** cork with a no-taint guarantee

## REBEN

**Type of vine:** Merlot 100%  
**Type of soil:** fresh, deep and sandy  
**Tillage:** mechanical work, without chemicals and herbicides  
**Vine training system:** single Guyot  
**Year of planting:** 1980  
**Harvest per hectare:** 65 Hl  
**Harvesting times:** end of September  
**Harvesting method:** manual

## PACKAGING

**Number of bottles per box:** 6

## SUITABLE FOR

Very diverse, but in any case, typical cuisine from Ticino, game, red meat in general, grilled meat, ragu and Alpine cheese, including mature cheese.

## SERVING RECOMMENDATION

In wide crystal glasses at 16°-18° C.