

Merlot Garda

Denominazione di Origine Controllata



SANSONINA

Produced from Merlot grapes grown in estate-owned vineyards, this is a rich, intense, and highly concentrated wine. On the nose, it offers ripe aromas of red fruits, sweet spices, and subtle balsamic hints. On the palate, it is broad, smooth, and persistent, supported by velvety tannins and an excellent capacity to evolve.



Grape variety: 100% Merlot.

Average age of the vineyard: 25 years.

Training system: Guyot.

Number of buds per plant: 6/8 per plant.

Yield per hectare: 65 quintals.



Vineyard location: Peschiera del Garda, Sansonina.

Average altitude of the land: 80 m above sea level

Type of soil: Cretaceous clay-silt.



Harvest: Hand-harvested.

Vinification: After hand harvesting, the grapes are collected in crates and briefly cooled to preserve their aromatic integrity. Gentle destemming follows, and fermentation takes place in small stainless-steel tanks, with frequent pumping over and punch downs to maximize color and tannin extraction. Aging continues in French oak barriques for 18 months, followed by at least 6 months in bottle, giving the wine elegance and complexity.



Colour: Intense ruby red with garnet reflections; deep and concentrated.

Bouquet: Broad and complex, with enveloping notes of ripe red fruits and jam, such as plum, cherry, and blueberry, enriched by elegant hints of cocoa, sweet spices, and a subtle herbal touch.

Taste: Full-bodied and warm, with great structure and elegance, supported by a silky and perfectly integrated tannic texture.



Serving temperature: 18°C.

Gastronomical combinations: Perfect with structured and intense dishes, such as substantial red meats like beef steaks and braised dishes, game such as wild boar, deer, and duck, or aged hard cheeses with bold flavors.