

MERLOT

MITTERBERG IGT



VARIETAL:
MERLOT

GROWING AREA:
ST. MAGDALENA ON SANDY
CLAY SOIL

HARVEST:
BEGINNING OF OCTOBER

VINIFICATION:
FERMENTATION IN STEEL BARREL
AND MACERATION PERIOD OF
APPROX. 14 DAYS. ORGANIC ACID
REDUCTION AND STORAGE IN
SMALL WOODEN BARREL

ANALYTICAL DATA:
ALCOHOL: 13,0 VOL%*
ACIDITY: 5,0 G/L*
RESIDUAL SUGAR: 2,0 G/L*

SERVING TEMPERATURE:
16-18 °C

FOOD MATCHING:
GOES WELL WITH RED MEAT
AND TANGY CHEESE

* DEPENDING ON THE YEAR,
THE ANALYTICAL VALUES MAY
VARY SLIGHTLY

ERZEUGERABFÜLLUNG/IMBOTTIGLIATO DA:
MARTIN SPORNBERGER
UNTERMAGDALENA/S. MADDALENA DI SOTTO 30
BOZEN/BOLZANO - ITALIEN/ITALIA

PRODUCT OF ITALY
CONTIENE SOLFITI/ENTHÄLT SULFITE/CONTAINS SULPHITES

WWW.KANDLERHOF.IT



K A N D L E R H O F