

Bosco del Merlo Vineargenti Rosso Res

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Lison-Pramaggiore

WINEMAKING: After the late harvest, carried out by hand, the two varieties are vinified separately with lengthy maceration of 30-35 days. The two wines age in casks for 15 months; at this stage the barrique becomes an oenological instrument in which different types of wood are selected and toasted to extol and balance the natural intensity and potency of the wine.

Selected the best barrels, the wines are blended and placed in 30 hl oak barrels to age, for 6 months. Aging in bottles takes place afterwards.

ALCOHOL BY VOLUME: 14.0%

AGING: french oak barrique for 15 months, 6 months 20 hl barrels.

THE STORY

Bosco del Merlo was founded in 1977 in Annone Veneto, when Valentino Paladin realized his dream of creating wines from sustainable practices that could best express the potential and identity of the territory, sealing them in time.

PHILOSOPHY: Bosco del Merlo comes with a personal commitment - to find the best ways of preserving the intrinsic quality of the grapes they grow and to work towards preservation of the land and its ecosystem.

BIOGRAPHY: The winemaking team is composed of Antonio Lucarelli (enologist of Bosco del Merlo and Paladin), Carlo Paladin (founder of Casa Paladin) and Professor Leonardo Valenti.

The agricultural and vineyard management is followed by Valentino Paladin, third generation of the family.

THE ADJECTIVES

OVERALL: Blend of Merlot and Refosco, embracing and elegant.

AROMAS / FLAVORS: berries, with hints of liquorice, nutmeg and blackcurrant jam.

MOUTHFEEL: The flavour is embracing, the tannins are soft and elegant

THE SELLING POINTS

Artist label, red riserva blend with character

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: red meats, roasts and aged cheeses.

