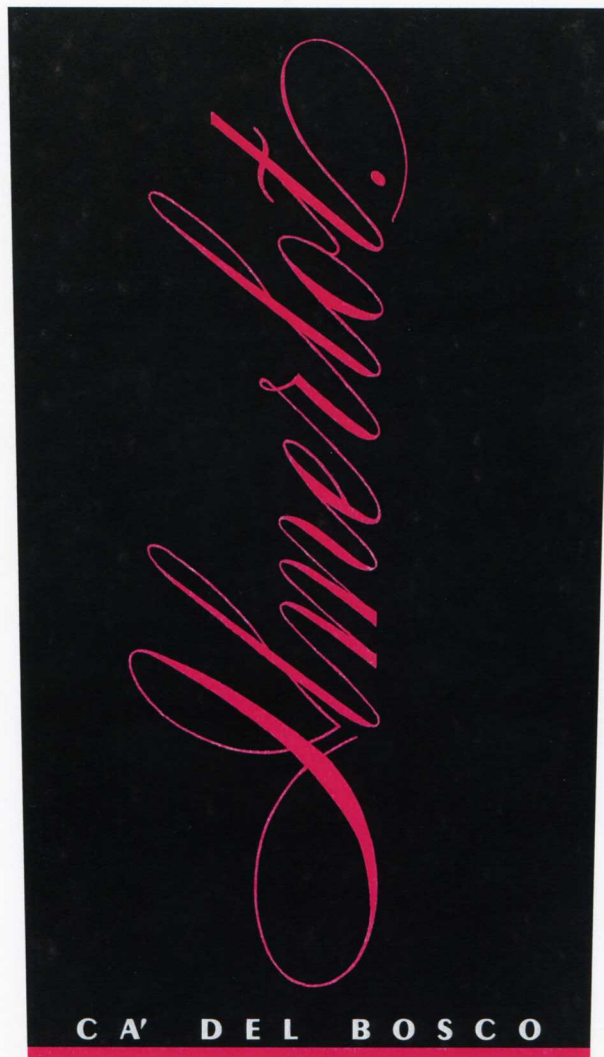


IL MERLOT 2001

Merlot del Sebino igt



VARIETAL

100 % Merlot.

HARVEST

The 11th of October 2001 with meticulous selection of the grapebunches before crushing.

AVERAGE YIELD PER HA.

2,95 tons/acre; 466 gallons/acre.

ANALYTICAL DATA OF THE GRAPES

Sugar: 25,10 °brix;

Total acidity (grams tartaric acid per 100ml): 0,615; pH: 3,42.

VINIFICATION

The bunches of grapes have been selected manually. The vinification process started by separating the stalks from the grapes directly above the tank. The alcoholic fermentation, which lasted 11 days, started with a temperature of 21°C, to reach 30°C throughout the period of the maceration. The entire process took 25 days. The wine was then separated from the pomace, poured in small barriques (65% were new) where the malolactic fermentation took place. Here the wine was kept for 10 months, prior to bottling.

BOTTLING

The 27th of November 2002.

ANALYTICAL DATA BOTTLING

Alcohol: 13,5% by vol.; Volatile acidity (grams acetic acid per 100 ml): 0,045;

Total acidity (grams tartaric acid per 100 ml): 0,505; pH: 3,36.