

IL PORTONE



APELLATION	MERLOT IGT VENETO
BARCODE	634682000647
PRODUCTION REGION	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, the foothills on the southern slopes of the Asiago plateau, and the valley through which the Brenta flows.
VINIFICATION	The Merlot grapes are harvested in mid-September. They are then crushed and undergo alcoholic fermentation for 12-16 days, at a temperature of 22-24°C, during which the wine is pumped over the cap on numerous occasions. During this stage alcoholic fermentation occurs, by means of selected varietal yeasts. Once the fermentation process is complete, the lees are drawn off, then the wine is racked and cellared in steel tanks.
TASTING NOTES	Deep ruby-red in colour with a vinous aroma which blends perfectly with the grassy notes typical of this varietal. On the palate it releases delicate nuances of forest fruits and wild flowers, well-balanced by a mid-tannic aftertaste.
FOOD AND WINE PAIRING	This stylish wine marvellously matches with roasted meet, stewed beef andveal. Superb if served with autumnal mushrooms-based courses.
SERVING TEMPERATURE	18° - 20° C.
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0,6
TOTAL ACIDITY gr/lt	5,1
So2	146
BOTTLE TYPE	Bordeaux Gold Leaf
BOTTLES per CASE	12
CASES per LAYER	16
CASES per PAL	80

“Technical information is for guidance only and is not binding”

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