

vigna K R E S S F E L D

MERLOT RISERVA 2020

First vintage 2013

Terroir:

Site	Kressfeld, Settequerce, Terlanò
Altitude	280 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South-west facing slope
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	40 hl/ha
Harvest	end of October

Vintage 2020:

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

Vinification:

Vinification:	Fermentation in small barrels for 25 days
Maturation:	aging in new oak (barrique) for 18 months, aging in bottle for 24 months
Bottled:	4.000 bottles in September 2022

Analytical data:

Alcohol	13,5 % vol
Residual sugar	0,6 g/l
Acidity	5,64 g

Tasting Notes:

Color: dark ruby red

Nose: complex aromas of ripe plums, spicy with notes of chocolate, tobacco, and eucalyptus

Palate: harmonious structure with plenty of elegance and velvety richness, refined soft tannins, surprisingly fresh finish

Pairing suggestions: meat dishes, Angus beef fillet with pepper sauce, Fiorentina, T-bone steak ...

Aging potential: 20 years

Serving temperature: 16-18°C



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