

IL FILO
DELLE
VIGNE

CASA DEL MERLO

Euganean Hills
Controlled Designation of Origin
Merlot



This wine is the result of our commitment to give Merlot, once the most cultivated red-grape wine variety, the position it deserves, thanks to its versatility and adaptability to the terroir. Unfortunately, its main features have been properly seized just in a few occasions. Il Filò became home to Merlot at the beginning of the XXI century. It has been considered just a blended variety until the plant has lost some of his young impetuosity.

TECHNICAL FEATURES

Wine	Euganean Hills Controlled Designation of Origin
Grape Harvest	2016
Cultivar	Merlot
Vineyard	Planted in 2000
Alcohol	14,50%
Acidity gr./l.	6.00
Ph	3.38
Soil	Volcanic, calcareous, marnous origin
Altitude/Exposition	130 a.s.l. / south-west
Cultivation System	Spurred cordon
Density	5000 vines Ha
Performance per Ha	35 HI
Production	3000 bottles
Vinification	The traditional vinification takes place through maceration for 12 days, the wine is then removed and placed in barriques (40% new and 60% already used once). Malolactic fermentation takes place in the barriques.
Maturation and Fining	After 12 months, it is transferred in steel tanks where it is left for another year before being bottled. No clarifying nor filtering are realised. It is additionally fined, once bottled, for 12 months.

WINE FEATURES

Colour	It has a deep, impenetrable and grim red.
Fragrance	Complex aroma of matured red fruit, rich in spices and balsamic nuances. It is neither impetuous nor alcoholic.
Taste	It releases with great elegance and after quite a waiting. It does not blossom immediately; it gradually offers new and complex feelings. It is surprising for its balance and as it can be drunk as a simple, but not ordinary, wine variety.