

MONTEPULGO



Production Area

Valle d'Agno, Veneto

Grape Varieties

100% Merlot

Soil

Calcareous and rich in clay – 400 m above sea level

Winemaking

The harvest is done entirely by hand. Spontaneous fermentation takes place in small oak barrels with a long period of skin-contact. It ages for 5 years in oak barrels.

Tasting Notes

It has an intense, deep garnet-red colour. The full and caressing nose leads into great intensity and elegance, which follow through onto the palate. A balance of spices and small fruits, rich in silky tannins, unfold the palate.