

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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BACARO **MERLOT** **IGT DELLE VENEZIE**



VARIETAL COMPOSITION: Merlot

APPELLATION: Delle Venezie IGT

AREA OF PRODUCTION/ ORIGIN: Veneto & Friuli

CELLARING: 3 years

TASTING NOTES & VINIFICATION:

Elegant, well-structured wine with typical ruby red color.
Clean bouquet with notes of currants and violets. Balanced, delicate taste.

Vinification: Grape bunches are carefully selected, crushed, and left to macerate cold on the skins for 5 hours to extract aromas. The must is then separated from the skins and fermented in stainless steel. Finally the wine is allowed to mature/stabilise in stainless steel tanks for 4 months prior to bottling.

CULINARY SUGGESTIONS:

Indicated with savory dishes such as risotto with mushrooms or "Milanese Style", with pasta dishes and meat ravioli. Pleasant wine if served with boiled or roasted, white or red meats and the typical Venetian cuisine.

SERVING TEMPERATURE:

16°-18°C