



MERLOT DOC PIAVE 2006 TENUTA DUCA DI CASALANZA

production area: Mogliano Veneto (T.V.)

altitude: 8 m o.s.l.

vineyard orientation: north-south

soil location: plain

varietal: 100% Merlot

soil composition: medium doughy

harvest: from the middle to the end of September

vinification: in stainless steel tanks

cellaring: in stainless steel tanks

refinement: in bottles for at least 6 months

alcohol content: 13%

serving temperature: serve at 16- 18 C.

culinary suggestions: grilled white meats, soft cheeses,
chicken livers

WINE CHARACTERISTICS

colour: deep ruby

bouquet: ripe, intense fruitiness with aromas of red berries

palate: good, structure with a long slightly bitter finish and
a blanced combination of tannins, acidity and softness

Case format: 6 bottles

Licencee price per bottle \$ 19.50 Case \$117

Final retail per bottle \$ 20.50 Case \$ 123

