



On the label
an oak,
the tree that
welcomes
our time
of rest

Merlot in the Langhe area is natural exception to the rule

ASSOLO Langhe DOC Merlot

Cru/MGA: Fontanassa in the municipality of Roddi
Grape variety: Merlot 100%
Altitude: 200 meters above sea level
Exposure: West
Soil: silty-clayey, not very calcareous, originating from the laminated type of Sant'Agata Fossili Marls

Harvest: grapes picked by hand in small crates
Vinification: the grapes are softly crushed and destemmed, then fermented at controlled temperature with maceration of the skins for about 15 days. Frequent pumping over and delicate manual punching make the rest. Afterwards, the malolactic fermentation develops naturally at a controlled temperature without external intervention.

Aging: 18 months in French oak barrels

Color: intense ruby red, with garnet reflections
Aroma: unmistakable delicate notes of herbs and spices, and toasted hazelnut, support a very persistent nose
Taste: rich and full-bodied mouth feeling, finely tannic aftertaste where spicy notes typical of the grape variety come back
Service T°: 17° - 19° C

Size: capacity 750 mL in Albeisa bottle.
Natural cork closure

N° bottles: 750 / 1500
1[^] vintage: 2019

