

CESARI

FINE WINES OF VERONA

Mitico

Merlot Trevenezie

Indicazione Geografica Tipica



The excellent quality of the grapes and the long experience induced us to produce an “international” wine and the excellent result we have obtained, confirmed by several international awards won in the last years, permit us to say that we have worked well. The secret for this wine is very simple, choice of the best grapes and correct use of the barriques to obtain the maximum in aroma and taste.

Production

Obtained from 90 Merlot and 10% Cabernet Sauvignon this wine is the expression of agronomic choices intended to reduce the production per hectare and to favour the maximum ripening of the grapes. After a maceration of 15 days, the wine undergoes the malolactic fermentation and during the following spring it comes into the barriques (new Allier medium toasted, 60%, second passage barrique 40% second year) which takes 15 months. Then it rests in the bottle for at least 6 months.

Organoleptic description

Deep red colour, rich bouquet of fruits, blackberry, plums, vanilla and spices. The taste is warm, velvety and well balanced.

Pairing and serving

It is recommended to decant, if not possible to open at least two hours in advance. It is perfect with red meats, grilled and games.

Analytical data

Alcohol: 13.20%

Total acidity: 5.5 g/l.

Clean acidity: 0.45 g/l.

Reducing sugar: 5.4 g/l.

Net dry extract: 27.4 g/l.

Ci sono annate in cui bisogna essere all'altezza dell'uva che si coglie. Allora tutto è sacrosanto rispetto, dalla vendemmia alla scelta dei legni e delle loro esatte proporzioni. Un segreto, questo, che si svela a ogni bottiglia che stappiamo.

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