



# CAMPO DE' MASSI

**Merlot**

*Red Corbara Lake Doc*

**Production place:**

Umbria- Lake of Corbara- Orvieto

**Blend:** Merlot

**Altitude:** 350/400 m s l m ca.

**Type of Land:** medium mixture, sedimentary and calcareous clay of marine origin

**Breeding System:** Guyot

**Plant density:** 3200 plants for hectar

**Average age of the vines:** 15 Years

**Harvest:** End of September run manually

**Yield for hectare:** 70q

**Production:** 8.000/10.000 bottles ca

**Alcoholic fermentation:** in stainless steel for 15/20 days, with maceration on the skins

**AGING:** in second and third passage French oak barriques for 12 months. 40% wood - 60% steel

**Alcohol content:** 13% vol

**FEATURES:** Intense ruby red color, fragrant nose and slightly spicy, it offers a nice scent of small red and cherry fruits, with typical herbaceous sensations that are found upon tasting, highlighting structure and softness. The sip decisive and enveloping, with sweet tannins, it closes with a fresh and fruity finish, good persistence. An easy-to-drink wine, extremely flexible in combinations.

**PAIRINGS:** Very versatile wine, ideal for accompany cold cuts appetizers and cheeses, first courses, meats and mushrooms.

**Serve at a temperature of 16 ° C in the red glass.**

