

# MERLOT LE MERLE®

## VALLE D'AOSTA D.O.P.

FINE AND SOFT, LE MERLE WAS BORN FROM ELENA AND ELEONORA'S DESIRE TO EXPERIMENT AND INNOVATE. WITH THIS INTERNATIONAL VARIETY, LES CRÊTES CHALLENGES THE SUITABILITY OF THE VALDOSTAN TERROIR TO MAKE A MOUNTAIN MERLOT WITH GREAT TEXTURE AND ELEGANCE. IT IS CALLED LE MERLE, FROM THE FRENCH WORD FOR BLACKBIRD, BECAUSE THE VINEYARD, DURING THE HARVEST IS CROWDED WITH BLACKBIRDS, WHO ARE FOND OF IT.



### GRAPE VARIETY:

Merlot 100%.



### VINEYARD:

Aymavilles.

Area about 0.50 ha, Guyot counter-espalier;  
planting 7,500 feet per hectare.

Yield 6,500 kg/ha.



### SOIL AND CLIMATE:

Altitude 650 mt a.s.l.

Granitic matrix moraine soils, loose (sand +50%, medium silt and limestone, abundant skeleton), sloping. Terraces with exposure with northwest exposure. Alpine climate with short, cool, breezy summers with large temperature ranges and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, mid-October. 4,000 bottles.

**FIRST VINTAGE:** 2015



### VINIFICATION AND AGEING:

De-stemming of chilled grapes, 12-day temperature-controlled (25 °C) whole-grape fermentation with daily punching down. Aged in 300-litre French oak barrels, 50% new and 50% second use, for 18 months, followed by 12 months in the bottle.



### TASTING NOTES:

Deep ruby. On the nose, notes of small red fruits, blueberry and blackberry jam and floral notes of violet and rose. On the palate, spicy nuances cwith hints of roasted cocoa, persuasive finish.



### PAIRINGS:

Grilled red meat, rack of lamb, roast goat meats.  
Dark chocolate.



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Grand Ballon

### ANALYTICAL DATA (2022):

Alcohol 14.5 % vol., Total acidity 5.5 g/l, pH 3.4