

PUNTO

The loftiest
expression
of the land



Wine: Red
Grape: 100% Merlot
Classification: IGP - Veneto
Growing area: Colli Berici (Vicenza)
Cultivation system/vines per hectare: Guyot/4,000
Vineyard age: 25/35 years
Yield per hectare: 50 quintals
Harvest: Manual, second/third week of September,
first week of October. Put onto trays for light 20/30 days drying.

Cellar operations:

crushing-stemming, inoculation with selected yeast culture, automatically controlled fermentation in fermenting vats, with the grape marc moved daily and oxygenation of the must/wine. Ageing in 100% new durmast barriques for 36 months.

Technical data:

Alcohol 15%
Ph 3,5
Total acidity 5.50 gr/lit
Total dry extract 32 gr/lit

Sensory profile:

ruby red with purplish highlights; nose releases pungent forest undergrowth, earthy mineral, and spice. Enters alluring, rich, full-volumed in the mouth, the presents a dialogue of fruit and oak that crowns a truly regal wine.

Serving suggestion:

red meats, wild game, strong cheeses, or at meal's end, chocolate and mixed fruit and nuts.

Cellarability:

minimum 20 years.

The winemaker's comment.

Merlot is appreciated as a vine of great substance, with a generous yield, adaptable to different climates and terroirs, and resistant to adverse weather conditions. Careful cultivation and vinification gives excellent results in terms of quality and personality, and it is considered to be one of the world's greatest wines. This is Punto: power, concentration, complexity and supreme elegance.