

IN SORDINA

MERLOT



BRUNO 2023

Colli Berici DOC Merlot • 12,5% vol



Grapes

100% merlot

Soil

Limestone rocks of sedimentary origin.
Clayey soil.

Harvest

Manual in boxes in mid-September.

Process

Spontaneous fermentation with indigenous yeast and 2 weeks of maceration with skins. The wine is left to rest for 8 months before bottling, which takes place without fining or filtration.

Serving tips

Lasagna with porcini mushrooms, red meat.

Bottles produced

400 of 0,75 l