



DEGLI ARTISTI MERLOT

Toscana Indicazione Geografica Tipica

Area of production: A small hilly zone in Vinci (Florence)

Grapes: Merlot 100%

Vinification and maturation: Fermentation with skins takes place for at least 20 days, with frequent pumping over and oxygenation to facilitate the extraction of colour from the skins. The wine is refined for about 15 months in oak barrels, and then in bottle for 4 months

Tasting notes: A superb ruby-red colour with light violet reflections. The nose is favourably impressed by scents of wild berries in combination with extremely fine spices. The flavour has a powerful impact on the palate and shows a firm body and silky texture. Long and persistent finish

cantine leonardo da vinci

CANTINE LEONARDO DA VINCI