

PIVIER

MERLOT



The origins of this variety are well documented in the Bordeaux area from where, it subsequently spread to northern Italy in the late 1800s. In Trentino it has found an ideal habitat and today it covers an area of 570 hectares.

It is the second red variety most planted in the region. The desire to express the uniqueness of the Merlot grapes from the Pivier cru vineyard convinced us to vinify this parcel alone.

VINEYARD

It is located near the town of Ceniga, in Valle dei Laghi. The vineyard has a slight hilly surface. Combined with the Mediterranean climate of Lake Garda, the different nature of the soils - of morainic origin with important contributions of clay and silt - creates the ideal conditions for Merlot to express itself at its best. In the final wine, this contributes to the formation of denser tannins, an intense and dark colour, while maintaining the stability of the acidity and a fruit that is always fragrant. The vines are guyot trained with a density ranging from 5,500 to 8,000 vines per hectare.

VINIFICATION

The grapes are picked and carefully selected by hand in the vineyard. Sorting tables is used to remove undesired grapes after destemming them. A cold maceration, that last a couple of days, anticipate the start of spontaneous fermentation in open wooden barrels. Maceration and fermentation can last as long as 60 days. After this time, the wine is racked into new and used barriques, where it ages for at least 12 months. Further aging is made in large barrel for 6 months and for 1 year in bottles.

SUMMARY

IGT DELLE DOLOMITI

Grape: Merlot 100%

Vineyard: single vineyard in Valle dei Laghi

Soil: morenic origin, with clay and silty

Vinification: spontaneous fermentation in open large wooden barrel. Aging in barrique for 1 year and further 6 months in large barrel

Production: 10000 bottles, depending on the vintage



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