

Bosco Eliceo merlot



Price: 7,00€

Product Categories: [Wines](#)

Product Summary

An international variety that has adapted well to sandy soils. It is a wine that combines the classic mellow tannins of the variety with the characteristic minerality imparted by the soil. The result is an elegant, sapid, velvety wine that pairs well with full-flavoured red meat dishes. Alcohol content 13.5% vol. Serving temperature 16-18 °C.

Product Description

Grape variety:
Merlot 100%

Soil:
90% sandy

Area of production:
coastal area of the Basso Ferrarese (Po Delta)

Micro-zone:
Soils adjacent to the Abbey of Pomposa

Vine density:
5,000 vines / ha

Harvest:
first ten days of September

Vinification::
temperature-controlled fermentation in steel tanks with repeated remontages

Aging process:
exclusively in steel

Bottle aging:
month of April

Average production:
8,000 bottles