

A.A. MERLOT RISERVA "FREIHERR"

Situated at the foot of Montefranco, where they are well protected, the ancient vines here produce extremely high quality, small-berried, phenol-rich grapes that are of outstanding quality. This high cordon is the subject of intense manual labour to select the bunches of grapes individually. Only a few, and those with the smallest berries, remain on the vine. The hand-selected grapes of this single estate are then aged in new and used barrique barrels into true greats. A zesty, powerful and durable Merlot Riserva, that is entirely capable of holding its own with the biggest names in its class.



RANGE:

Vineyard range and rare vintages



GROWING AREAS:

Montefranco
330 m



SOIL:

light, permeable morainic



VINIFICATION:

The alcoholic fermentation occurs in a special tank for about 10-15 days, followed by a malolactic conversion and ageing in barriques and large oak casks for 16 months.



WINE & FOOD:

game, game birds, classic meat dishes and hard cheese



SERVING TEMPERATURE:

14 - 16 C°



VARIETY:

Merlot



YIELD:

35 hl/ha



AGE OF VINES:

15 years



TASTING NOTES FROM OUR WINEMAKER:

The colour is deep and impressive. Complex, fruity notes of sour cherries and blackberries with scents of liquorice and chocolate. Elegant, strong and harmonious on the palate, persistent.



SHELF LIFE:

5 years +



ANALYSIS - VINTAGE 2017:

ABV: 14,5 %
TOTAL ACIDITY: 5,1 g/l
RESIDUAL SUGAR: 2,6 g/l