



**CAMPE DHEI**

**MERLOT**  
VENEZIA DOC

**WINE NAME**

Merlot  
Venezia  
Denominazione di Origine Controllata

**WINE TYPE**

Still wine

**LOCATION OF THE VINEYARD**

Veneto region, provinces of Treviso and Venice

**POSITION AND TYPE OF SOIL**

This variety is cultivated along the Alpine foothills, where the continental climate is mitigated by the Alps to the north, and by fresh sea breezes wafting in from the coast to the south

**GRAPE VARIETY**

Merlot

**ALCOHOL CONTENT**

13% vol.

**RESIDUAL SUGARS**

3 g/l

**ACIDITY**

5 g/l

**WINE MAKING PROCESS**

Selection of grapes in the vineyard, controlled-temperature vinification with maceration on the skins with selected yeasts

**CAPACITY / BOTTLE SIZE**

0.75 lt.

**SERVING TEMPERATURE**

18-20 °C

**STORING TEMPERATURE**

Between 15 and 20 °C

**COLOUR**

Deep red with delicate cherry reflections

**BOUQUET**

The bouquet is complex and intense. Distinct notes of wild berries and tamarind with hints of spiced vanilla that round out this intriguing medley of aromas

**TASTE**

This Merlot is a vibrant wine with good body and a persistent finish. Pleasantly soft and mellow, with a round mouthfeel softened by the presence of tannins

**MATCHES WITH**

There are a host of possible culinary suggestions for this versatile wine. From classic proposals pairing it with red meats and mature cheeses, to more inventive marriages with boiled beef, lasagne or vegetarian dishes with mushrooms