

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

NOTTE A SAN MARTINO

BENACO BRESCIANO I.G.T. MERLOT

Wine obtained exclusively from selected Merlot grapes, coming from the property vineyard characterized from an high presence of clay in the soil. Following a careful wine-making technique, it is then aged in oak barriques for at least 24 months. This wine enjoys great longevity and marked identity. Deep ruby red in color, ethereal and enveloping perfume with notes of ripe fruit, coffee up to more intense hints of chocolate. Its captivating sumptuous structure makes this wine velvety and elegant, suited for every occasion.

APPELLATION

Benaco Bresciano I.G.T. Merlot

WINEMAKING

Manual harvesting into boxes, prolonged maceration, alcoholic fermentation operated by selected yeasts, complete malo-lactic fermentation.

TASTING NOTES

Very intense red color, ethereal bouquet of ripe fruit, coffee, licorice and chocolate. Elegant and velvety taste.

PAIRINGS

Ideal wine for red meat dishes like braised beef, game and roast meats. Interesting meditation wine at the end of the meal, accompanied by hard paste, extremely seasoned cheeses.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

