

***Corte d'Aibo***

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*Tel. e Fax. 051 832583*  
**MONTEVEGLIO**

***RONCOVECCHIO***

***Merlot***  
***COLLI BOLOGNESI***  
*Denominazione di origine controllata*

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***General information***

<b>Position</b>	<i>Hill south west of Bologna</i>
<b>Size of vineyard</b>	<i>16.00.00 hectares</i> <i>Wine obtained from organic grapes in compliance with the reg. CEE 2092/91.</i>
<b>Ground, altitude and exposure</b>	<i>Hills 200m above sea level, south west and east facing vineyards. Clay soil.</i>
<b>Method of farming</b>	<i>In rows 3 metres apart. 3300 plants per hectare</i>
<b>Grapes</b>	<i>Merlot 100%.</i>
<b>Yield per hectare</b>	<i>7000 kg. Per hectare</i> <i>4200 litres per hectare.</i>
<b>Method and time of harvesting</b>	<i>By hand, 2-nd half of september</i>
<b>Winemaking</b>	<i>Red method, maceration of the grapes for 8 days with several delastages and repassins the must over the grape dregs. Fermentation at a controlled temperature. Ageing in oak barrels for one year.</i>
<b>Organic characteristics</b>	<i>Brilliant, ruby red in colour with a delicate aroma typical of this grape, enriched with a hint of spicy wood. Intense dry flavour, balanced with a hint of bitter sweetness in the after taste..</i>
<b>Gastronomy</b>	<i>Ideal with game, stews, game and matured cheeses.</i>
<b>Temperature</b>	<i>Serve at room temperature (18°C)</i>

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