



**TENUTA
SAN
GIORGIO**

WINE	Merlot DOC Piave Barrique [aged in oak]	
APPELLATION	DOC Piave	
GRAPE VARIETY	100 % Merlot	
GROWING LOCATION	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
SOIL COMPOSITION & ENVIRONMENT	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
TRAINING SYSTEM	Sylvoz	
HARVEST SEASON	Grapes are harvested ripe in late September, high in polyphenols.	
AGEING	12 months at rest in pure oak barrels	
ALCOHOL	12,50 % by vol.	
TASTING NOTES	An attractive bright red colour, with dark, brick-coloured streaks, what is truly special about this Merlot is its stylish fragrance, bursting with vanilla and red turnip and a sharply-defined edge of tar and flint that becomes more pronounced as the wine ages. Soft and creamy, warmly-mouthfilling flavour, enhanced with hints of rose and wild violet, building up to a voluptuously persistent, velvety finish.	
SERVING TEMP.	16-18 C°	
FOOD AND WINE PAIRING	Superb accompaniment to spiced poultry, furry game, wild fowl, strong, well-structured roasts and hard blue cheeses. Also an ideally-intimate meditation oaked wine to be sipped slowly after a brief period at rest in the glass.	



PACKAGING
BOTTLES/CASE: 6
CASES/EPAL: 95

“Technical information is for guidance only and is not binding”

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