



**TENUTA
SAN
GIORGIO**

WINE	Merlot Doc Piave	
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.	
ALCOHOL	12,50 % by vol.	
TASTING NOTES	Attractive ruby-red colour with deep purplish tinges. Full-bodied, vigorous, well-orchestrated wine, enhanced by an intense vinous bouquet with delicate grassy overtones typical of this variety. Complex and persisting on the palate, releasing pleasant black cherry and redcurrant notes, offset by a gentle, pleasant tannic backbone.	
SERVING TEMP.	16-18 C°	
FOOD AND WINE PAIRING	This marvelously soft, velvety Merlot is especially suitable for drinking with boiled meats, spiced roasts and seasoned game with steamed vegetables. Excellent with hard-rinded, granular-textured mature cheeses.	



PACKAGING
BOTTLES/CASE: 6
CASES/EPAL: 125

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

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