

# FRANZ HAAS

## MERLOT

### PRODUCTION AREA

The Merlot vines grow at altitudes varying between 250 and 300 meters above sea level. The soils are mainly of erosive porphyry origin derived from the decomposition of the surrounding rocks. The vineyard exposure varies from south to southwest.

### WINEMAKING

The fermentation of the grapes takes place in open-top stainless steel tanks. During this process the floating cap of grape skins is gently and frequently plunged. After the alcoholic fermentation, the wine is moved into barrique for the malolactic fermentation. Then the wine matures in these barrels for 18 months and after bottling for another year in the bottles.

### WINE DESCRIPTION

The color of the Merlot is garnet red. Notes of elderberries, berries and dried figs are enriched with spicy aromas of fresh ground pepper and star anise. On the palate, the wine conquers with great freshness, articulated structure, fullness and firm tannins, which reveals roasted and vanilla notes and ends with a long finish.

### FOOD PAIRING

The Merlot pairs well with game, red meat as well as with hard aged cheese.



YIELD PER HECTARE 40 HECTOLITERS

PRODUCTION 8,000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 18° C – 20° C

FRANZ HAAS

Via Villa, 6 39040 Montagna - Bolzano - Italia info@franz-haas.it www.franz-haas.it