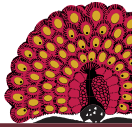


LINEA PAVONE

## MERLOT



<i><b>Grape varietal</b></i>	<b>Merlot</b>
<i><b>Vineyard location</b></i>	Valle dei Laghi, in the area around Calavino
<i><b>Soil type</b></i>	Calcareous marl
<i><b>Vine training system</b></i>	Trentino pergola
<i><b>Yield</b></i>	65 hl/hectare
<i><b>Winemaking techniques</b></i>	The grapes vinification takes place with maceration on the skins for about 12-14 days at 28° C. The wine is matured partly in barriques and partly in steel for 12 months and four months bottle finishing
<i><b>Description</b></i>	Deep ruby red colour. Intense nose, with hints of woodland fruits. The palate is full, harmonious, with a persistent aftertaste, the right tannins and pleasant freshness



# RAVIS

[www.pravis.it](http://www.pravis.it)