

 **MOSOLE**

AD NONAM MERLOT

2018



Powerful, fine, noble, like its variety Merlot. Ad Nonam pays tribute to the territory. It is the ninth milestone, between the cities of Oderzo (Opitergium) and Concordia Sagittaria (Julia Concordia), that gave life to Annone Veneto and celebrates a location used by the Romans for the changing of their horses.

Varietal: Merlot 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: Lison Pramaggiore

Growing system: Guyot with 6.500 vines per ha.

Age of Vines: 21 years

Time of Harvest: hand harvested at the end of September

Vinification: maceration with the skins for 12 days. Traditional floating cap with pumping over once a day for 12 days.

Fermentation: in cement tanks at a controlled temperature between 30 and 32 °C. Malolactic fermentation is completed in French oak

Maturation: in French oak barriques of 225 litres for 24 months

Evolution: depends on the year, typically the ideal maturity occurs from the 3rd year

Alcohol by Volume: 14%

Acidity: 5,2 g/l

Serving Temperature: 18 °C

Serving Glass: Bordeaux

Characteristics: it has a brilliant ruby red colour and a stylish impression characterized by very evident fruity scents of black cherries followed by aromatic herbs and myrtle. Continues on the palate with powerful and enveloping tannins.

TENUTA MOSOLE

Via Annone Veneto 60/62
30029 S. Stino di Livenza
Località Corbolone - Venezia - Italy

Tel. +39 0421 310404
mosole@mosole.com
www.mosole.com