

 **MOSOLE**
MERLOT
PASSI DI LUCE
2022



Four important varieties for four wines, that with their aroma and structure, become the best allies of memorable moments with friends and family. With Passi di Luce we want to contribute to the pleasures of the table.

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

IGT area: IGT Veneto Orientale

Growing system: Guyot between 4.000
and 6.000 vines per ha.

Age of Vines: 16 years

Time of Harvest: 3rd week of September

Vinification: maceration on the skins for an
average of 6 - 8 days

Fermentation: in stainless steel tanks with
temperature control at 26 °C

Maturation: on the lees for six months in
stainless steel tanks

Alcohol by Volume: 12,50%

Acidity: 4,80 g/l

Residual Sugar: 3,0 g/l

Serving Temperature: 16 - 18 °C

Serving Glass: Bordeaux

Characteristics: a ruby red colour with
shades of purple. To the nose it is slightly
spicy with aromas of red fruits. The fruitiness
explodes and envelopes the palate with a
very fine and elegant finish.