

# MOSOLE MERLOT 2023



A noble varietal with good structure and fine tannins that is well suited to our clay soil. Our task is to create a wine with unique pleasure and over the years, discover its character.

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**Varietal:** Merlot 100%

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**Soil:** of Dolomitic origin  
a composition of clay and limestone

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**Region:** Eastern Veneto

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**Exposure:** East - West

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**Altitude:** 6 meters above sea level

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**DOC area:** Venezia

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**Growing system:** Guyot between 4.000  
and 5.500 vines per ha.

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**Age of Vines:** 20 years

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**Time of Harvest:** end of September

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**Vinification:** maceration on the skins for an  
average of 8 - 10 days

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**Fermentation:** in cement tanks with  
temperature control between 24 and 26 °C

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**Maturation:** six months in cement tanks

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**Evolution:** depends on the year, typically the  
ideal maturity occurs in the 2<sup>nd</sup> - 3<sup>rd</sup> year

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**Alcohol by Volume:** 13,5%

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**Acidity:** 4,80 g/l

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**Residual Sugar:** 0 g/l

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**Serving Temperature:** 16 - 18 °C

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**Serving Glass:** Bordeaux

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**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.