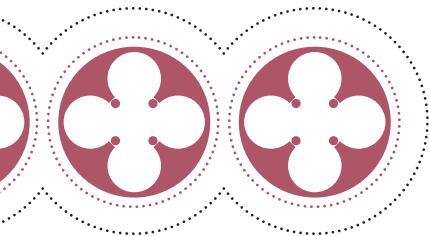


*The Selections*

## RIALTO MERLOT

Controlled Designation of Origins

*The presence of marine fossils in the territory of the Euganean Hills testifies their origin: an archipelago of volcanic islands that emerged 130 million years ago. The decisive reliefs separated by fresh valleys, the suitable sun exposure and the mixing of the alluvial deposits with the disintegrated volcanic rocks, they determine intense qualitative characteristics in the grapes. These peculiarities give the red wines the color and strength they draw from the land, as well as intensity of smell and taste.*



CANTINACOLLI EUGANEI



## RIALTO MERLOT DOC

Denomination	Colli Euganei DOC Merlot
Alcohol/Vol.	13%
Production area	Grapes from different locations within the DOC Colli Euganei area
Soil type	Volcanic and sedimentary origin
Growth system	Spurred cordon, Guyot
Blend	Merlot 100%
Harvest	Hand picked, end of September
Product type	Still wine – 20% aged in oak barril of 2000 liters
Visual characteristics	Intense ruby red
Aroma	Intense with notes of small red berried fruit and slightly spicy
Flavour	Soft and long continuity, full and warm, long persistence and clean finish
Service temperature	It is recommended to serve at a temperature of 18°C
Recommended pairings	Grilled or braised red meats, aged cheeses
Bottle	0,75L carton of 6 bottles



**CANTINA  
COLLI  
EUGANEI**

CANTINA COLLI EUGANEI s.c.a.  
35030 Vo' Euganeo (PD) Italy - Via Marconi, 314  
Tel. 049 99 400 11 - Fax 049 99 40 497  
info@cantinavo.it

**[www.cantinacolliuganei.it](http://www.cantinacolliuganei.it)**



CANTINACOLLI EUGANEI